

GIN MARTINI

The gin forms the base of the cocktail, setting a smooth, cool stage for the subtly sweet vermouth and spice-laced bitters to take a bow.

🕒 5 min 📊 Easy ☆ Evergreen

INGREDIENTS

2.5 Oz Bulldog Gin

*0.5 Oz Cinzano Extra Dry Vermouth,
or to taste*

*A dash of orange or aromatic bitters
(optional)*

A lemon twist or 1–3 green olives

Ice

METHOD

- 1. Fill a mixing container with ice cubes*
- 2. Add the gin and vermouth to the container*
- 3. Stir for 30 seconds, and strain into a chilled cocktail glass*
- 4. Add a dash of bitters if preferred*
- 5. Garnish with a lemon twist, or some green olives*

TIP

Stirring the martini keeps it undiluted and free from ice shards.

