

BROKER'S CLASS GIN & TONIC

A Gin and Tonic is one of life's great pleasures.

It should be ice cold and bitter clean with a sharp bite to it

GLASS: Highball Glass

INGREDIENTS:

- 2 or 3 large chunks of ice
- A strong classic tonic water (unopened and not from a spray gun)
- 1 to 2 measures of Broker's London Dry Gin

GARNISH : A freshly cut wedge of lemon or lime.

With just a few basic rules you can have a drink that approaches perfection.

1. Your tonic water should always be a freshly opened bottle. Do not be tempted by diet versions.
2. Take a tall glass with a heavy bottom (Which makes the bubbles in the tonic last longer).
3. Ice is crucial. Put 2 or 3 chunks in the glass and add a generous measure of gin.
4. Pour in enough tonic to fill the glass. What you're aiming for is just over double the amount of tonic to gin.
5. Add a freshly cut wedge of lemon, or if you wish for a slightly different flavour, lime.



BROKER'S NEGRONI

Best enjoyed before dinner, the Negroni has long been a favourite among gin cocktails.

GLASS: Old Fashion Tumbler

INGREDIENTS:

- 1 part Broker's London Dry Gin
- 1 part Martini Rosso
- 1 part Campari
- 2 large chunks of ice

GARNISH: A half slice of orange

1. Stir with ice and strain into a chilled cocktail glass 3/4 filled with cracked ice.
2. Add a splash of soda water if desired.
3. Garnish with a half slice of orange



BROKER'S MARTINI

A great classic gin cocktail using the worlds best gin

GLASS: Tall Martini Glass

INGREDIENTS:

- 7 parts Broker's London Dry Gin
- 1 part good-quality French Vermouth

GARNISH: Twist lemon peel over the top and add an olive

1. Into a cold metal shaker half-filled with ice, pour 1 part good-quality French vermouth at room temperature to 7 parts ice-cold Broker's London Dry Gin.
2. Stir vigorously and pour into chilled, V-shaped martini glasses.
3. Twist lemon peel over the top and add an olive, preferably one previously soaked in gin. Delicious!

