

Vermouths



41280 Dry Vermouth is a spiced wine with the marked flavour of wormwood. Drink on the rocks, or mix with 6/7th gin for a Dry Martini.

Instructions: Mix the contents of this bottle with 340 ml of 40% vodka and 55 gm sugar. Top up with water or dry white wine to 750ml.

Manhattan

40 ml whisky
20 ml dry vermouth
1 dash bitters
Lemon twist

Stir hard then strain into an Old Fashioned glass. Add lemon twist. For sweet use sweet vermouth.



41381 Vermouth Bianco is a spiced wine with the unique flavour of wormwood. Drink with ice cubes, or mix 3/4 parts gin to 1/4 part Vermouth Bianco for a Sweet Martini.

Instructions: Pour the contents of this bottle and 125 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until sugar dissolves. Fill up bottle with vodka and shake until contents have fully blended.



41380 Vermouth Rosso is a spiced wine with the unique flavour of wormwood. Drink with ice cubes, or mix 3/4 parts Bourbon and 1/4 part Vermouth Rosso for a Manhattan.

Instructions: Pour the contents of this bottle and 125 grams of granulated sugar into a 750ml bottle. Fill 3/4 full with vodka and shake until the sugar has dissolved. Top up the bottle and shake until the contents have fully blended.

Negroni

22ml Gin
22ml Rosso Vermouth
22ml Compadre
Soda Water (optional)
Ice

Pour all ingredients, one after the other, into a 285ml Highball Glass filled with ice. Garnish with an orange slice