

Martini

With that signature olive garnish, there's no cocktail as iconic as this one. This gin martini recipe is simple, sophisticated and delicious.

EQUIPMENT

- A shaker or stirring glass
- A bar spoon (or teaspoon)
- A strainer
- Cocktail glass

INGREDIENTS

- 1 part vermouth
- 1 part strained olive juice from sachet
- 5 part WILDERER GIN
- Ice (for mixing)
- To garnish: BUFFET OLIVES – Pimiento stuffed olives

HOW TO MIX

- Chill your cocktail glass (the easiest way is to fill it with ice)
- Add plenty of ice and the vermouth to your shaker/stirring glass and stir to make sure the ice is coated with vermouth, then use your strainer to pour away the excess
- Add the Gin & olive juice to the shaker/stirring glass and stir the mixture for about 30 seconds to chill and dilute
- Strain into the chilled cocktail glass and garnish with BUFFET Pimiento stuffed olives.

