

Celebrate the wonderful world of

# Scottish Gin

We love Scottish Gin, so to help you celebrate World Gin Day, we asked the gin-loving public to vote for their favourite. From thousands of votes, we've taken the top six gins and our friends at Juniper Events created these exclusive cocktails for you to create and enjoy at home. Make sure you download our guide to hosting a World Gin Day event. Don't forget to enjoy your gin cocktails responsibly.

It's easy to source all the ingredients from your local supermarket. Once you've made your creation, post a picture on Social Media, tagging us and using **#WGDParty** for a chance to win a bottle of Isle of Harris Gin. Entrants must be over 18.

## ISLE OF HARRIS GIN ♦ *The Harris Sipper*

### Ingredients:

- 40ml Isle of Harris Gin
- 10ml Crème de Fraise (Strawberry Liqueur)
- 4 Strawberries
- 10ml Lemon Juice
- 100ml Bottlegreen Sparkling Elderflower
- Garnish - lemon wheel, strawberry and skewer

### Preparation:

- Cut a lemon in half and then cut a round wheel from one of the half for the garnish

- Squeeze the juice from a lemon and use a tea strainer to remove the strands of fibre
- Chop 4 strawberries into small chunks
- Get a clean highball glass ready

### Method:

- In the base of a shaker add the chopped strawberries and add the lemon juice, use a rolling pin to 'muddle' the strawberries down to extract juice
- Pour in Gin and Crème de Fraise
- Fill with ice and shake for 10 seconds

- Pour the shaker through a strainer into a highball filled with cubed ice
- Top with Sparkling Elderflower
- Add garnish



## EDINBURGH GIN ♦ *The Edinburgh Mojito*

### Ingredients:

- 50ml Edinburgh Gin
- 25ml Pink Grapefruit Juice
- 8 Mint Leaves
- 15ml Sugar Syrup
- 75ml Soda Water or Prosecco
- Garnish - sprig (top of stalk) of mint and slice of pink grapefruit

### Preparation:

- To make syrup, add 150g of sugar to 100ml of boiling water, stir until dissolved and chill before use

- Squeeze 1/2 a pink grapefruit and use a tea strainer to remove the fibres
- Put 2 handfuls of ice into a clean tea towel, wrap tightly and break up with a rolling pin
- Pick mint leaves from stalk and break off top sprig to be used for garnish
- Cut thin slice of pink grapefruit for garnish
- Get a clean wine glass ready

### Method:

- Add Gin, grapefruit juice, mint and sugar syrup into a wine glass
- Fill to 2/3rd full with crushed ice

- Stir around to ensure all ingredients mixed and mint is 'staged' up through the ice
- Top with more crushed ice into a peak
- Add garnish
- Top with your choice of prosecco or soda



## CAORUNN GIN ♦ *The Speyside Buck*

### Ingredients:

- 50ml Caorunn Gin
- 50ml Pressed Apple Juice
- 10ml Lime Juice
- 100ml Ginger Ale
- Garnish - apple cut into fan

### Preparation:

- Squeeze the juice from a lime and use a tea strainer to remove the strands of fibre
- Get a clean highball glass ready

### Method:

- In a shaker add all except ginger ale
- Fill with ice and shake for 10 seconds

- Pour the shaker through a strainer into a highball filled with cubed ice
- Top with Ginger ale
- Add garnish



## KINTYRE GIN ♦ *The Argyll Spritz*

### Ingredients:

- 40ml Kintyre Gin
- 10ml Aperol
- 20ml Peach Puree
- 100ml Prosecco
- Garnish - lemon twist

### Preparation:

- Puree fresh peaches in a blender (if you can't get puree)
- Carefully cut a strip of lemon peel from skin of fresh lemon, turn over and cut away as much of white pith as possible

- Get a clean highball glass ready

### Method:

- Add Gin, Aperol & Peach puree to shaker
- Fill with ice and shake for 10 seconds
- Pour the shaker through a strainer into a wine glass filled with cubed ice
- Top with prosecco
- Add garnish



## McQUEEN GIN ♦ *The Trossachs Tartè*

### Ingredients:

- 50ml McQueen Citrus Gin
- 15ml Lemon Juice
- 10ml Belvoir Raspberry & Lemon Cordial
- 50ml Pineapple Juice
- 4 raspberries
- Garnish - 1 raspberry

### Preparation:

- Squeeze the juice from a lemon and use a tea strainer to remove the strands of fibre
- Get a clean cocktail glass ready

### Method:

- In a shaker add all
- Fill with ice and shake very hard for 15 seconds
- Pour the shaker through a strainer into the cocktail glass
- Carefully float raspberry garnish on top



## THE BOTANIST GIN ♦ *The Islay Negroni*

### Ingredients:

- 30ml The Botanist Gin
- 20ml Campari
- 15ml Sweet Vermouth
- 15ml Cherry Brandy
- Garnish - orange twist and glace cherry on skewer

### Preparation:

- Trim a piece of peel from an orange, turn over, remove white pith and trim edges
- Get a clean rocks glass ready

### Method:

- Add all into glass
- Fill with ice and stir for 30 seconds
- Add garnish



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