



THE MARTINI

50 ml BEEFEATER/PLYMOUTH/
TANQUERAY GIN

15 ml MARTINI EXTRA DRY/NOILLY PRAT

Pour over cubed ice in a mixing jug, and stir briskly (but don't churn, you don't want to aerate your drink!). Double strain – no one wants ice shards in their Martini – into a small chilled coupe and garnish with an olive, lemon twist or cocktail onion. A small chilled glass makes a big difference. You've taken the care to chill and dilute the drink until it is at its peak and a small chilled glass helps preserve this snapshot for a greater length of time. No one wants a warm martini.