

COCKTAIL RECIPE BOOK

SPRING/SUMMER EDITION



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PADSTOW VODKA®

PADSCOW MULE

Our barley based Vodka is so smooth and velvet-y, balancing out the fire of the ginger. We choose Navas Cornish Premium Ginger Beer as it is fresh and vibrant but doesn't overwhelm the vodka.






PADSCOW MULE

50ML PADSTOW VODKA
10ML FRESH LIME JUICE
15ML SUGAR SYRUP
150ML NAVAS GINGER BEER
LIME WEDGES
MINT TO GARNISH

Add the vodka, lime, sugar syrup and a splash of the ginger beer to a large tumbler full of ice and stir. Top up with the rest of the ginger beer and garnish with the lime wedges and mint.



The Navas Ginger Ale isn't very sweet: the sugar syrup in fact makes the drink more gingery rather than more sweet.



PADSTOW SPIRITS

PADSTOW GIN®



SUMMER 17

A Cornish take on the French 75 cocktail: fresh aromatic and zesty, with quite a punch too.

SUMMER 17

**25ML PADSTOW GIN / ELDERFLOWER
LIQUEUR MIXTURE**

125ML SIMONSIG SATIN NECTAR

1 LEMON CANELE

CASTER SUGAR

GIN/LIQUEUR MIXTURE:

For one bottle of Satin Nectar you will need 150ml of frozen mixture: 75ml gin and 75ml elderflower liqueur. Mix them in an old Padstow Gin bottle and freeze overnight.

Sprinkle 1mm depth of caster sugar evenly over a side plate. Take a small slice of lemon and moisten the rim of a Champagne Coupe. Invert the glass onto the plate of sugar and spin it by its stem. Shake of the excess. Cut the lemon canele into the bottom of the glass. This makes the finished drink beautifully fragrant. Add the frozen gin mixture and then top up with the Satin Nectar.



PADSTOW SPIRITS

ROSE PADSTOW GIN®



BEACH BELLE

A pretty and light alternative to Pimms - with plenty of fruit and softness, yet rather less sweet.

BEACH BELLE



25ML PADSTOW GIN
25ML KNIGHTOR ROSÉ VERMOUTH
5ML STRAWBERRY LIQUEUR
200ML NAVAS TONIC
1 FRESH STRAWBERRY

Fill a Padstow Gin glass with 6 cubes of ice. Place the sliced strawberry inside (hearts are pretty), then add the gin, vermouth and strawberry liqueur. Top up with tonic. This is equally beautiful in a vintage cut-glass hi-ball. For a sweeter version, add more strawberry liqueur and substitute the tonic for lemonade.



PADSTOW SPIRITS



RHUBARB
PADSTOW VODKA®

RHUBARB MARTINI

We've not yet found a better cranberry juice and thoroughly recommend that you buy the full-fat M&S version. It is not super-sweet and a 'no-added-sugar' version spoils the cocktail totally.

You will need to deep-freeze your vodka overnight for the best results. Warmer vodka melts the ice too much in shaking and dilutes the drink.

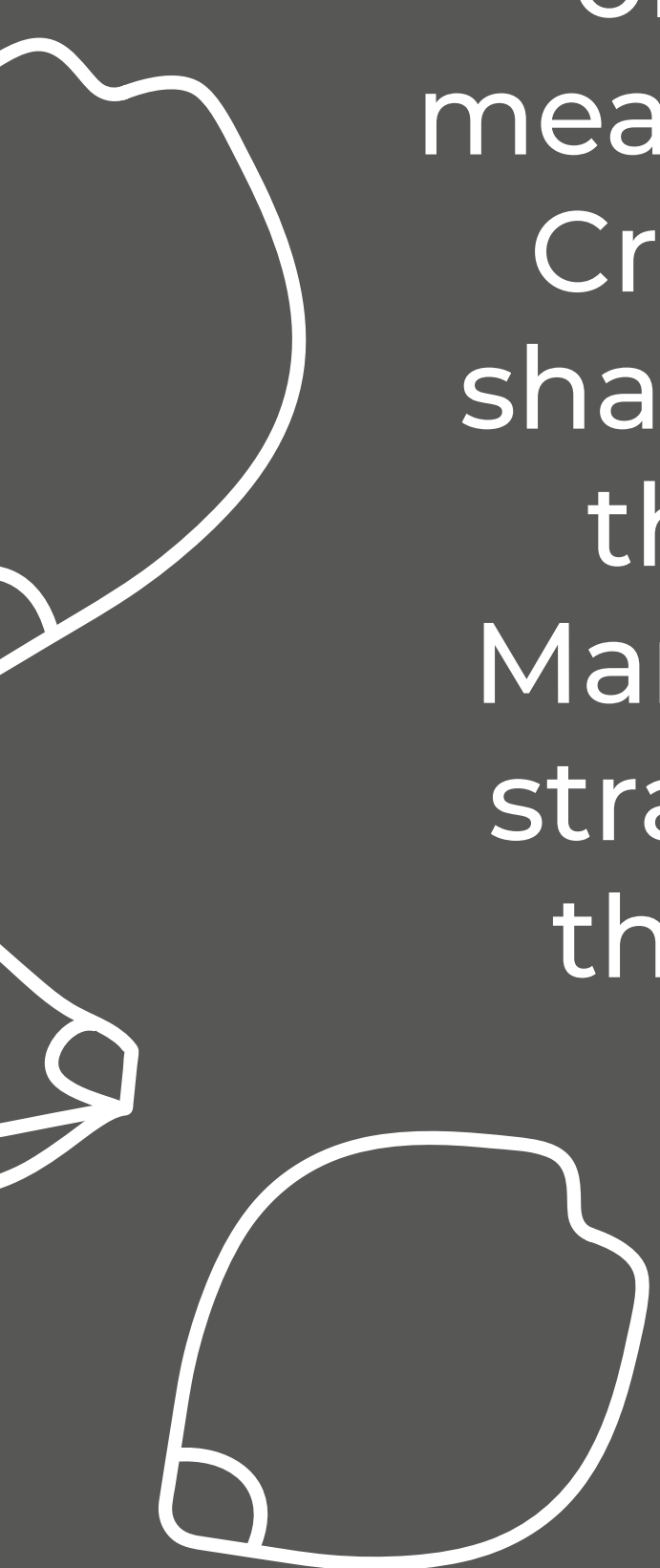


RHUBARB MARTINI

**50ML PADSTOW RHUBARB VODKA
(DEEP FROZEN)**

**50ML MARKS & SPENCER CRANBERRY
JUICE**

1 LARGE PINK/RED ROSE PETAL



Half fill the Martini glass with water and add three cubes of ice before you start. Stick six cubes of ice into your shaker, then measure the Rhubarb Vodka and Cranberry Juice on top. Hard shake for fifteen seconds. Open the shaker, then empty the Martini glass and dry it. Double strain the shaker contents into the glass and finish with the rose petal.



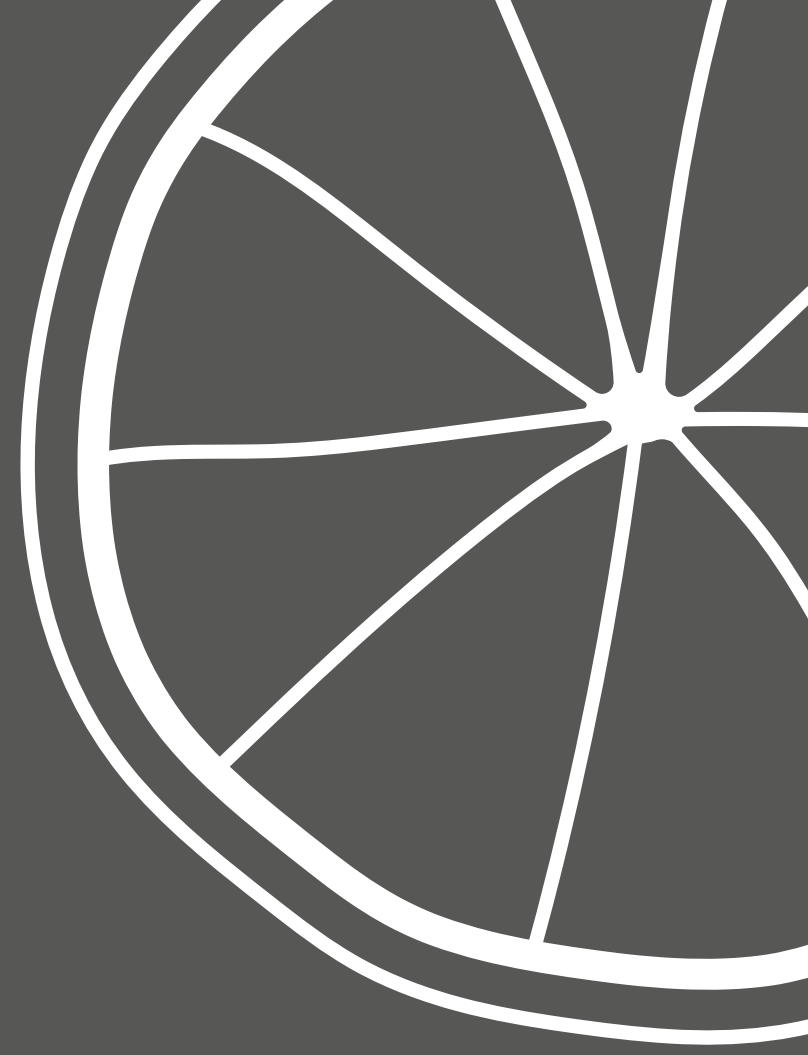
PADSTOW SPIRITS

PADSTOW GIN®

PADSTOW
GIN®

PADSTOW G&T

Using Navas Cornish Tonic creates the perfect harmony between spirit and mixer as this tonic has been specifically developed by Navas to compliment and not overwhelm the gin.



PADSTOW G&T

**50ML PADSTOW GIN
150ML NAVAS TONIC
2 SLICES OF FRESH LIME
1 FRESH BAY LEAF
ICE**

Fill Padstow Gin glass with 6 large ice cubes. Add the lime slices then the gin. Top up with tonic, then slide the bay leaf down the side of the glass, dark side facing out.



PADSTOW SPIRITS

PADSTOW VODKA®

VODKA MARTINI


I find it most important that a Vodka Martini is delicate and not over-flavoured so that vodka itself is the star and not the vermouth. This method is with that in mind.






VODKA MARTINI

**50ML PADSTOW VODKA
10ML KNIGHTOR DRY VERMOUTH
1 LEMON TWIST**



Chill your martini glass with ice and water. Prepare your lemon twist - a thin strip of lemon zest, tied in a knot. Place 6 cubes of ice in your shaker and add the vermouth. Shake briefly and then strain off the vermouth, discarding it (or reserve it to add to your next risotto!). Add the vodka and hard shake for about 15 seconds until the shaker is ice cold. Dry the chilled martini glass and double strain the cocktail into it. Garnish with the lemon twist.



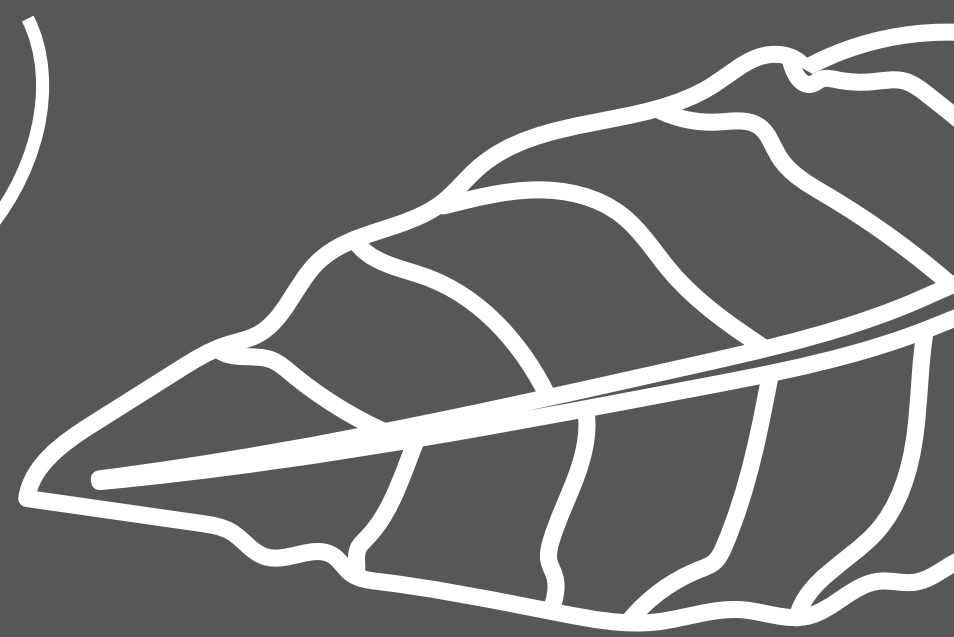
PADSTOW SPIRITS



PADSTOW GIN®

PADSTOW MARTINI

The classic Dry Martini made with Padstow Gin for a smooth and refreshing finish. We use Knightnor Vermouth from Cornwall which offers different layers of herbs and citrus for interesting complexity.

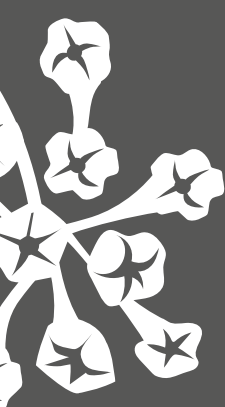


PADSTOW MARTINI



50ML PADSTOW GIN®
5ML (1TSP) KNIGHTOR DRY
VERMOUTH
1 FRESH BAY LEAF

Half fill a Martini glass with water and add three cubes of ice to chill it before you start. Put six cubes of ice into your shaker, then measure the gin and vermouth on top. Hard shake for fifteen seconds. Empty the Martini glass and dry it. Double strain the shaker contents into the glass and slip the bay leaf down the side of the glass, dark side up.



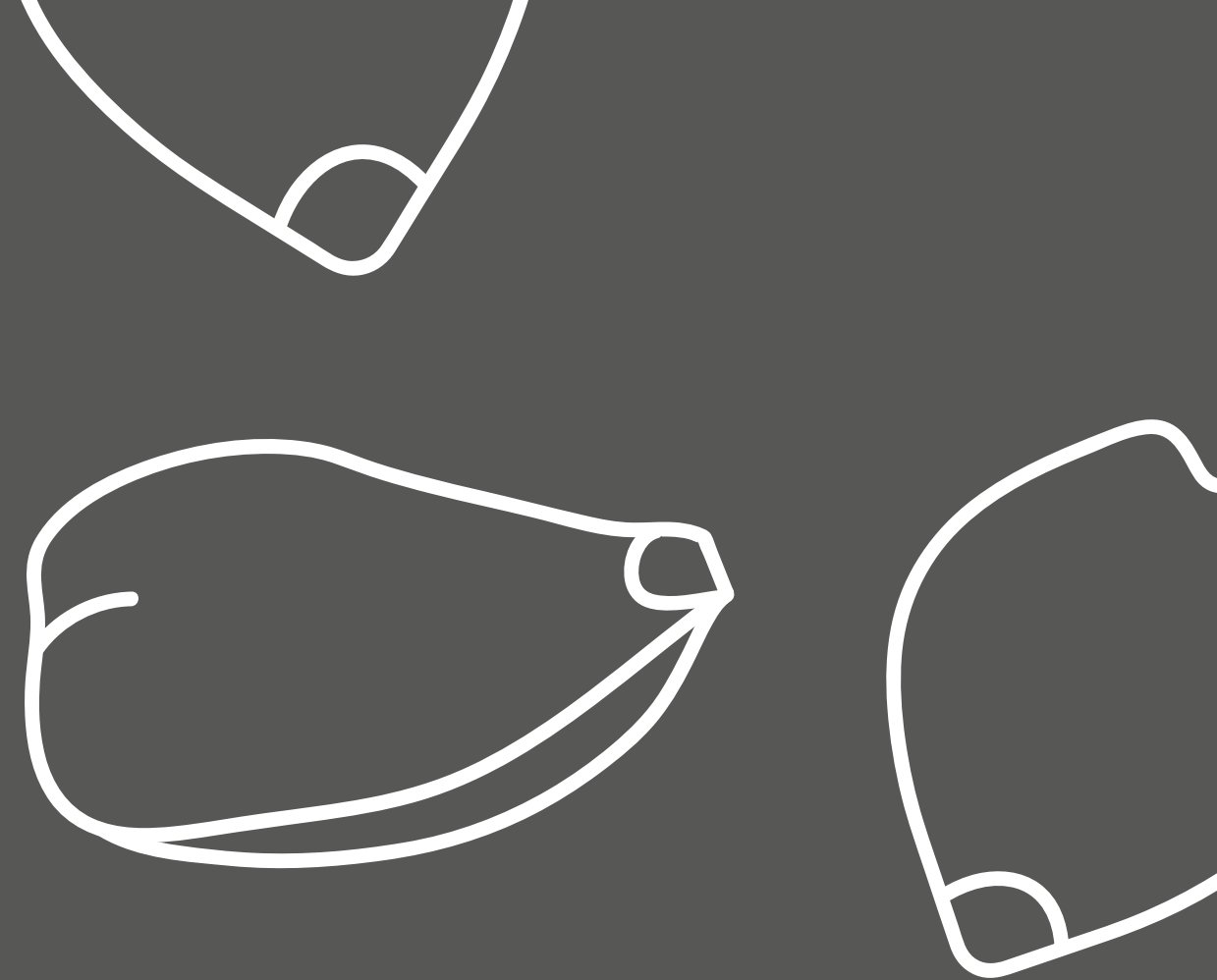
PADSTOW SPIRITS

ROSE PADSTOW GIN®



ROSE G&T

Our Rose Padstow Gin is not sweet but smooth and subtle with fragrant notes taken from the hips and petals of the Rosa Rugosa, which grow on the coast surrounding Padstow.



ROSE G&T

**50ML ROSE PADSTOW GIN®
150ML NAVAS CORNISH TONIC
FRESH ROSE PETALS
ICE**

Fill Padstow Gin glass with 6 large ice cubes. Add the gin then top up with tonic. Scatter a few rose petals on top.



PADSTOW SPIRITS

