



# BLOEDLEMOEN

HANDCRAFTED

*Gin*

REFRESHING COCKTAIL  
RECIPE BOOK

*#EasyMoments*

# CLASSIC GIN & TONIC



## INGREDIENTS

50 ml Bloedlemon Gin  
200 ml chilled premium tonic water  
Ice cubes

## GARNISH

Lime or lemon wedge or slice,  
or cucumber, or fresh herbs

## METHOD

1. Start by filling a highball glass with ice cubes. The more ice, the better - it keeps your drink cold and prevents the ice from melting too quickly and diluting the flavour.
2. Slowly pour the chilled tonic water into the glass.
3. Gently stir once or twice with a bar spoon and then garnish with a lime wedge, slice of cucumber, or your chosen herb.

## GOLDEN SUNSET SIPPER



### *INGREDIENTS*

50 ml Bloedlemoen Gin  
25 ml Aperol  
25 ml fresh orange juice  
10 ml freshly squeezed lime juice  
150 ml tonic water  
Ice cubes

### *GARNISH*

Dehydrated orange slices  
A sprig of fresh rosemary

### *METHOD*

1. Fill a highball glass with ice cubes.
2. Pour in the Bloedlemoen Gin, Aperol, orange juice and lime juice.
3. Gently stir to combine.
4. Top up with tonic water and give it a light stir to ensure the ingredients are well blended.
5. Garnish with a dehydrated orange slice and a sprig of rosemary.

## SCARLET SPRITZ



### *INGREDIENTS*

50 ml Bloedlemon Gin  
25 ml fresh lemon juice  
15 ml raspberry syrup  
15 ml sugar syrup  
1 egg white/aquafaba  
Ice cubes

### *GARNISH*

3 fresh raspberries on a cocktail pick

### *METHOD*

1. Add the Gin, lemon juice, raspberry syrup, sugar syrup and egg white into a cocktail shaker (without ice).
2. Dry shake (shake vigorously without ice) to emulsify the egg white and create a frothy texture.
3. Add ice to the shaker and shake again until well-chilled.
4. Strain the mixture into a small stemless glass.
5. Garnish with raspberries placed delicately over the rim of the glass.

# MELLOW MELON COOLER



<i>INGREDIENTS</i>	<i>METHOD</i>
50 ml Bloedlemoen Gin 100 g fresh diced spanspek 10 ml fresh lime juice 10 ml simple syrup (optional) 150 ml tonic water or soda water Ice cubes	<ol style="list-style-type: none"><li>1. In a shaker or sturdy glass, muddle the spanspek until it releases juice.</li><li>2. Add the Bloedlemoen Gin, lime juice and simple syrup (if using).</li><li>3. Add ice and gently stir to combine.</li><li>4. Strain the mixture into a rocks glass filled with ice.</li><li>5. Top with tonic water (for a slightly bitter edge) or soda water (for a cleaner taste).</li><li>6. Garnish with the melon balls on a stick and a sprig of fresh basil.</li></ol>
<i>GARNISH</i>	
3 melon balls on a cocktail stick A sprig of fresh basil	

# GOLDEN HOUR PINEAPPLE HIGHBALL



## *INGREDIENTS*

50 ml Bloedlemoen Amber Gin  
100 ml fresh pineapple juice  
15 ml fresh lemon juice  
10 ml simple syrup (optional)  
Soda water to top  
Ice cubes

## *GARNISH*

Fresh pineapple leaves

## *METHOD*

1. Fill a tall glass with ice cubes.
2. Pour in the Bloedlemoen Amber Gin, pineapple juice, lemon juice and simple syrup (optional).
3. Stir gently to combine the flavors.
4. Top up with soda water for a fizzy finish.
5. Garnish with a few fresh pineapple leaves for a tropical presentation.

# TALL GRASS & LIGHT WIND GREYHOUND



## *INGREDIENTS*

50 ml Bloedlemon Amber Gin  
100 ml fresh grapefruit juice  
10 ml fresh lime juice  
Ice cubes

## *GARNISH*

A streak of pink peppercorns and salt  
on the outside of the glass  
A quartered grapefruit wedge

## *METHOD*

1. Fill the salted glass with ice cubes.
2. In a shaker, combine the Bloedlemon Amber Gin, grapefruit juice and lime juice. Shake well to chill.
3. Strain the mixture into the prepared glass.
4. Garnish the top with a quartered grapefruit wedge for a bold, elegant look.

# MORNING DEW SPRITZ



## INGREDIENTS

50 ml Bloedlemoen Gin  
25 ml fresh lime juice  
15 ml simple syrup  
4–5 fresh mint leaves  
100 ml tonic water  
Ice cubes

## GARNISH

A sprig of fresh mint  
A thin lime wheel

## METHOD

1. In a shaker, combine the Bloedlemoen Gin, lime juice, simple syrup and gently muddled mint.
2. Add ice to the shaker and shake well to chill.
3. Double strain the mixture into a short stemless glass filled with fresh ice.
4. Top with tonic water and give it a light stir to combine.
5. Garnish with a sprig of mint and a lime wheel for a refreshing finish.



## LAZY SUNDAY SPRITZ



### *INGREDIENTS*

50 ml Bloedlemoen Gin  
50 ml fresh grapefruit juice  
25 ml fresh lemon juice  
150 ml tonic water  
10 ml simple syrup (optional)  
Ice cubes

### *GARNISH*

Dehydrated orange slices

### *METHOD*

1. Fill a tall glass with ice cubes.
2. Add the Bloedlemoen Gin, grapefruit juice, lemon juice and simple syrup (optional). Stir gently to combine.
3. Top with tonic water and stir lightly to incorporate the flavours.
4. Garnish with dehydrated orange slices, letting them float on top or rest on the rim of the glass.

# ELDERFLOWER ELIXIR



## INGREDIENTS

50 ml Bloedlemoen Gin  
25 ml elderflower cordial  
25 ml fresh lemon juice  
50 ml soda water  
50 ml tonic water  
Ice cubes

## GARNISH

A sprig of fresh mint  
Thin lemon peel twist

## METHOD

1. Fill a tall glass with ice cubes.
2. Add the Bloedlemoen Gin, elderflower cordial, and lemon juice to the glass. Stir gently to combine.
3. Top with equal parts soda water and tonic water for a light, fizzy finish.
4. Garnish with a sprig of fresh mint and a thin twist of lemon peel for added elegance.

# SUNSET ON THE FARM NEGRONI



## *INGREDIENTS*

30 ml Bloedlemon Amber Gin  
30 ml sweet vermouth  
30 ml Campari  
Ice cubes

## *GARNISH*

A large orange peel twist

## *METHOD*

1. Fill a mixing glass with ice cubes.
2. Add the Bloedlemon Amber Gin, sweet vermouth and Campari.
3. Stir gently for about 20–30 seconds to chill and dilute slightly.
4. Strain the mixture into a rocks glass filled with ice, preferably a large clear ice cube.
5. Express the oils from the orange peel by gently twisting over the drink, then drop it into the glass as garnish.

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SCAN TO UNLOCK A WORLD  
OF CLASSIC COCKTAILS WITH A TWIST  
AND EXPERT TIPS & TRICKS

*Cheers to perfect pours and #EasyMoments*