PURITY®



SERVES & COCKTAILS

Made for the moment.

60 Purity serves, from signature Martinis to long summer spritzes.

PURITYDISTILLERY.COM



WHY PURITY FEELS DIFFERENT

You weren't expecting this.

Most people already know what they expect from vodka. Then they taste Purity. The texture feels softer. The character comes through. The finish is unexpectedly smooth. Sometimes the reaction happens before the words do.

Purity is crafted in Sweden in pursuit of True Smoothness. Our heart spirit, made from organic winter wheat and malted barley, is given extended copper surface contact: approximately 12 hours across 34 levels for Purity 34, and approximately 20 hours across 51 levels for Purity 51. It is then carefully blended with wheat spirit and Purity water.

> *The numbers are not the destination. They represent the journey.*

34

Effortless Smoothness

Balanced, expressive and effortlessly versatile. Made for every moment.

51

True Smoothness

Silky, layered and refined. The pinnacle of the range.

Crafted in pursuit of True Smoothness.

INSIDE

PURITY

Drink it your way.

There is no single correct way to enjoy Purity. Neat, over ice, with soda or as the heart of a cocktail: the best serve is the one you enjoy. Here are 60 of our favourites.

Signature serves 4

Vodka 51 Connoisseur Reserve 10

Vodka 34 Signature Edition 27

Citron 34 40

Gin 34 Nordic London Dry 47

Gin 34 Old Tom 54

Gin 34 Navy Strength 64

MEASURES

Given in oz, with cl alongside. 1 oz is about 3 cl.

EVERY SERVE ONLINE

Find all recipes, with photos and tips, at puritydistillery.com/purity-cocktails

ENJOY RESPONSIBLY

Great serves are about flavour, not quantity. Please drink responsibly.

5 SERVES

Signature serves

Our house favourites. The best place to start.

PURITY®



SIGNATURE SERVE

The Smile Martini

Our signature serve. The smile is in the glass.

NICK & NORA · STIRRED · 4 MIN · MEDIUM

INGREDIENTS

2½ oz 7.5 cl	Purity Vodka 51 Connoisseur Reserve Organic, from the freezer
¼ oz 0.75 cl	Dry vermouth
	Lemon peel, cut as a smile

HOW TO MAKE IT

1. Place a Nick & Nora glass in the freezer for at least 15 minutes.
2. Add Vodka 51 Connoisseur Reserve and dry vermouth to a mixing glass filled with ice. Stir for about 30 seconds, until very cold.
3. Strain into the frozen glass.
4. Cut a crescent of lemon peel, twist it over the drink to release the oils, then rest it on the rim so it curves upwards like a smile.

FROM THE MASTER BLENDER

Cut the smile with a sharp paring knife from the widest part of the lemon: a crescent about 6 cm long and 1 cm wide, with as little white pith as possible. Twist it over the glass first to release the oils, then rest it on the rim, curving upwards.



SIGNATURE SERVE

The Effortless

Our everyday signature. Effortless by name.

HIGHBALL · BUILT IN THE GLASS · 2 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 34 Signature Edition Organic
4 oz 12 cl	Chilled soda water
	Long lemon ribbon
	Clear ice

HOW TO MAKE IT

1. Curl a long lemon ribbon around the inside of a tall highball glass.
2. Fill the glass with clear ice.
3. Pour in Vodka 34 Signature Edition, then top slowly with chilled soda water.
4. Give one gentle lift with a bar spoon and serve.

FROM THE MASTER BLENDER

Use a vegetable peeler to cut one long, unbroken ribbon from top to bottom of the lemon, then curl it inside the glass before adding the ice. Keep the soda in the fridge: the colder everything is, the longer the bubbles last.



SIGNATURE SERVE

The Nordic Tonic

Our signature gin and tonic. Frozen lingonberries, fresh thyme.

COPA OR LARGE WINE GLASS · BUILT IN THE GLASS · 2 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Gin 34 Nordic London Dry Organic
4 oz 12 cl	Premium tonic water, chilled
	Small handful of frozen lingonberries
	Sprig of fresh thyme

HOW TO MAKE IT

1. Fill a copa or large wine glass halfway with ice.
2. Add a small handful of frozen lingonberries.
3. Pour in Gin 34 Nordic London Dry, then top slowly with chilled tonic water.
4. Clap a sprig of thyme between your palms to release its aroma, tuck it into the glass and give one gentle stir.

FROM THE MASTER BLENDER

Freeze the lingonberries in a single layer on a tray so they stay separate. Use them straight from the freezer: they keep the drink cold, look beautiful and release flavor slowly as you sip. Clap the thyme between your palms before adding it to wake up the aroma.



SIGNATURE SERVE

The Purity Spritz

Our signature spritz. Just add bubbles.

LARGE WINE GLASS · BUILT IN THE GLASS · 2 MIN · EASY

INGREDIENTS

2 oz 6 cl	Purity Mediterranean Citrus Spritz 34 Flavored Vodka
3 oz 9 cl	Dry sparkling wine, chilled
1 oz 3 cl	Soda water
	Grapefruit wheel

HOW TO MAKE IT

1. Fill a large wine glass with ice.
2. Pour in the chilled sparkling wine, then add Mediterranean Citrus Spritz 34.
3. Top with a splash of soda water.
4. Tuck a grapefruit wheel into the glass and give one gentle stir.

FROM THE MASTER BLENDER

Build it in the glass, never in a shaker, so the bubbles stay lively. Pour the sparkling wine first and the Spritz 34 second: it mixes naturally and keeps the color beautifully even.



SIGNATURE SERVE

The Copper Hour

Salt meets silk. Copper brings it to the table.

SMALL CHILLED TASTING GLASS, COPPER TRAY · BUILT IN THE GLASS · 3 MIN · EASY

INGREDIENTS

1 oz 3 cl	Purity Vodka 51 Connoisseur Reserve Organic, from the freezer
	Caviar on a blini, a fresh oyster or a crisp potato chip

HOW TO MAKE IT

1. Chill small tasting glasses and a copper tray in advance.
2. Pour 3 cl of ice-cold Vodka 51 Connoisseur Reserve into each glass.
3. Place each glass on the copper tray next to one salty bite: caviar on a blini, a fresh oyster or a crisp chip.
4. Bite first, then sip.

FROM THE MASTER BLENDER

Keep the bottle in the freezer and the glasses too. Take the bite first, then the sip: the salt opens the palate, and the vodka's texture comes through even more. Serve it as a welcome for guests, or as the first moment of a dinner.

16 SERVES

Vodka 51 Connoisseur Reserve

True Smoothness. Depth and refinement when the vodka itself leads.





VODKA 51 CONNOISSEUR RESERVE

Pumpkin Espresso Martini

Rich, spiced, and perfectly smooth

COUPE · SHAKEN · 5 MIN · MEDIUM

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 51 Connoisseur Reserve Organic
1 oz 3 cl	Fresh espresso
½ oz 1.5 cl	Coffee liqueur
½ oz 1.5 cl	Pumpkin spice syrup
1 tsp	Pumpkin purée
¼ oz 0.75 cl	Coffee creamer
	Cold foam, to top

HOW TO MAKE IT

1. Chill a coupe glass. Pull a fresh shot of espresso and let it cool for a minute so it doesn't melt the ice too quickly.
2. Add Vodka 51 Connoisseur Reserve, espresso, coffee liqueur, pumpkin spice syrup, pumpkin purée and creamer to a cocktail shaker. Fill with ice and shake hard for 15 to 20 seconds. The vigorous shake is what builds the velvety crema on top.
3. Double-strain into the chilled coupe through a fine sieve for a perfectly smooth texture.
4. Spoon a layer of cold foam over the top and, if you like, finish with a light dusting of cinnamon.

FROM THE MASTER BLENDER

Use espresso pulled moments before and shake hard. The air is what builds that velvet crema on top. Double-straining matters more here than in most drinks: the pumpkin purée has fine fibers, and catching them gives you a texture that feels almost like silk.



VODKA 51 CONNOISSEUR RESERVE

Vesper Martini

The martini, perfected

MARTINI GLASS · STIRRED · 3 MIN · EASY

INGREDIENTS

1 oz 3 cl	Purity Vodka 51 Connoisseur Reserve Organic
3 oz 9 cl	Purity Gin 34 Nordic London Dry Organic
½ oz 1.5 cl	Lillet Blanc
	Lemon twist, to garnish

HOW TO MAKE IT

1. Start with a chilled martini glass. Fill it with ice and water, or place it in the freezer for ten minutes while you prepare everything else.
2. Add Gin 34 Nordic London Dry, Vodka 51 Connoisseur Reserve and Lillet Blanc to a mixing glass. Fill it two-thirds with fresh, hard ice and stir steadily for 20 to 30 seconds, until the outside of the glass feels ice-cold and the drink has softened with a little dilution.
3. Empty the chilled martini glass and strain the Vesper into it.
4. Cut a wide strip of lemon peel, hold it skin-side down over the glass and give it a gentle twist so the oils mist across the surface. Run the peel around the rim, drop it in and serve straight away, while it is at its coldest.

FROM THE MASTER BLENDER

Keep both bottles in the freezer and chill the glass until it frosts. Cold is half of a great Vesper. When the spirits start ice-cold, you need less stirring and less dilution, so the texture stays rich and silky instead of thin. And twist the lemon over the glass rather than squeezing it into the drink: you want the bright aroma of the oils, not the sharpness of the juice.



VODKA 51 CONNOISSEUR RESERVE

Caramel Apple Vodka Mimosa

A seasonal twist on a brunch classic

CHAMPAGNE FLUTE · BUILT IN THE GLASS · 3 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 51 Connoisseur Reserve Organic
2 oz 6 cl	Apple cider
	Champagne, to top
	Caramel and cinnamon sugar rim
	Apple slices, to garnish

HOW TO MAKE IT

1. Spread a little caramel sauce on one small plate and cinnamon sugar on another. Dip the rim of a champagne flute first in the caramel, then in the sugar, turning it gently for an even edge.
2. Pour in the Vodka 51 Connoisseur Reserve and the apple cider.
3. Tilt the flute and slowly top with well-chilled champagne, letting it run down the side of the glass so it keeps its bubbles and mixes gently with the apple.
4. Finish with a thin apple slice on the rim and serve right away.

FROM THE MASTER BLENDER

Tilt the flute and pour the champagne slowly down the side. The bubbles last longer and the layers stay bright. Keep every ingredient properly cold before you start, the cider and champagne especially. A warm mimosa goes flat in minutes, while a cold one stays lively right to the bottom of the glass.



VODKA 51 CONNOISSEUR RESERVE

Mango Aperol Vodka Cocktail

A smooth clash of sweet and bitter

COUPE · SHAKEN · 5 MIN · MEDIUM

INGREDIENTS

1 oz 3 cl	Purity Vodka 51 Connoisseur Reserve Organic
¾ oz 2.25 cl	Mango purée
1 oz 3 cl	Aperol
¾ oz 2.25 cl	Lemon juice
½ oz 1.5 cl	Simple syrup
1	Egg white
	Fresh mango, to garnish

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Vodka 51 Connoisseur Reserve, mango purée, Aperol, lemon juice, simple syrup and the egg white to a cocktail shaker. Shake hard without ice for about 15 seconds. This dry shake whips the egg white and creates the silky foam.
3. Open the shaker, fill it with ice and shake again for another 15 seconds, until the shaker is frosty cold.
4. Strain into the chilled coupe and let the foam settle for a moment. Garnish with a thin slice of fresh mango.

FROM THE MASTER BLENDER

Dry shake without ice for a full fifteen seconds before you add ice. That is where the silky foam comes from. Use the freshest eggs you can find, and if you would rather skip egg, a tablespoon of aquafaba, the liquid from a can of chickpeas, gives an almost identical texture.



VODKA 51 CONNOISSEUR RESERVE

Hawaiian Martini

Tropical flavor meets Purity smoothness

MARTINI GLASS · SHAKEN · 3 MIN · EASY

INGREDIENTS

2 oz 6 cl	Purity Vodka 51 Connoisseur Reserve Organic
1½ oz 4.5 cl	Pineapple juice
½ oz 1.5 cl	Triple sec
½ oz 1.5 cl	Fresh lemon juice
¼ oz 0.75 cl	Grenadine
	Pineapple slice, to garnish

HOW TO MAKE IT

1. Chill a martini glass.
2. Add Vodka 51 Connoisseur Reserve, pineapple juice, triple sec, fresh lemon juice and grenadine to a cocktail shaker. Fill with ice and shake hard for 12 to 15 seconds. Pineapple juice foams beautifully when it is shaken well.
3. Strain into the chilled glass so the light froth settles on top.
4. Garnish with a wedge or thin slice of pineapple on the rim.

FROM THE MASTER BLENDER

Fresh pineapple juice makes all the difference. It shakes up into a finer, lighter froth. Add the grenadine last and taste as you go: a quarter ounce is enough to give color and a gentle sweetness without hiding the fruit.



VODKA 51 CONNOISSEUR RESERVE

Peaches & Cream Vodka Cocktail

Peachy, creamy, and perfectly smooth

HIGHBALL · SHAKEN · 5 MIN · EASY

INGREDIENTS

2 oz 6 cl	Canned coconut milk
1 oz 3 cl	Purity Vodka 51 Connoisseur Reserve Organic
½ oz 1.5 cl	Fresh lime juice
½ oz 1.5 cl	Simple syrup
1 ×	Peach purée (1 ripe peach blended with 1 tbsp agave)
	Sparkling water, to top
	Peach slice, to garnish

HOW TO MAKE IT

1. Start with the peach purée: blend one large ripe peach with a tablespoon of agave until completely smooth.
2. Add Vodka 51 Connoisseur Reserve, coconut milk, fresh lime juice, simple syrup and the peach purée to a cocktail shaker. Fill with ice and shake for about 15 seconds, until creamy and well chilled.
3. Strain into a highball glass filled with fresh ice, then top with a splash of sparkling water for lightness.
4. Finish with a slice of peach on the rim.

FROM THE MASTER BLENDER

Choose a properly ripe peach. If it doesn't smell of summer yet, give it another day. Shake the can of coconut milk well before you open it, so the cream and water are evenly mixed, and the drink will be silky from top to bottom.



VODKA 51 CONNOISSEUR RESERVE

Elderflower Vodka Spritz

Effortless sophistication, by the glass

WINE GLASS · BUILT IN THE GLASS · 3 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 51 Connoisseur Reserve Organic
½ oz 1.5 cl	Elderflower liqueur
½ oz 1.5 cl	Fresh lemon juice
2 oz 6 cl	Prosecco
	Soda water, to top
	Lemon wheel, to garnish

HOW TO MAKE IT

1. Fill a large stemmed wine glass with plenty of ice.
2. Add Vodka 51 Connoisseur Reserve, elderflower liqueur and fresh lemon juice.
3. Pour in the Prosecco slowly, then give the drink one gentle stir with a long spoon to bring everything together without losing the bubbles.
4. Top with soda water to taste and finish with a thin lemon wheel tucked into the glass.

FROM THE MASTER BLENDER

Build it in the glass and stir only once, gently, after the Prosecco goes in. Every extra turn of the spoon costs you bubbles. Add the soda last and slowly, and taste before you add more: elderflower liqueur is sweet, and a little extra soda keeps the drink crisp.



VODKA 51 CONNOISSEUR RESERVE

Peach Rosé Vodka Slushie

Summer, blended

WINE GLASS · 5 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 51 Connoisseur Reserve Organic
3 oz 9 cl	Rosé wine
½ oz 1.5 cl	Peach schnapps
½ oz 1.5 cl	Fresh lemon juice
1 ×	Frozen peach slices (about 1 cup)
	Peach slice, to garnish

HOW TO MAKE IT

1. Chill a large wine glass in the freezer.
2. Add the frozen peach slices, Vodka 51 Connoisseur Reserve, rosé, peach schnapps and fresh lemon juice to a blender.
3. Blend in short pulses until thick and completely smooth. Taste and add a splash more rosé if you want it looser.
4. Pour into the chilled glass, garnish with a fresh peach slice and serve straight away with a short straw.

FROM THE MASTER BLENDER

Freeze the peaches yourself when they are perfectly ripe and you will taste the difference. Blend in short pulses rather than one long run: the slushie stays thick and silky instead of turning watery. If it is too thick, add a splash more rosé, never water.



VODKA 51 CONNOISSEUR RESERVE

Grapefruit Garden Spritz

Citrus brightness, made for sharing

WINE GLASS OR PITCHER · BUILT IN THE GLASS · 15 MIN · EASY

INGREDIENTS

1 oz 3 cl	Purity Vodka 51 Connoisseur Reserve Organic
1½ oz 4.5 cl	Fresh grapefruit juice
3 oz 9 cl	Chilled dry white wine
1 tsp	Elderflower liqueur
	Sparkling water, to top
	Grapefruit slices and fresh mint, to garnish

HOW TO MAKE IT

1. Set the servings to 8 above for a full pitcher, or make it one glass at a time.
2. Place the grapefruit slices in a large pitcher, pour over the Vodka 51 Connoisseur Reserve and let it rest for 10 to 15 minutes to infuse.
3. Add the fresh grapefruit juice, the chilled white wine and the elderflower liqueur, then stir gently with a long spoon.
4. Pour over ice into wine glasses, top each glass with sparkling water and garnish with a slice of grapefruit and a sprig of fresh mint.

FROM THE MASTER BLENDER

Give the grapefruit slices ten to fifteen minutes in the vodka before you add anything else. The fruit releases its oils and the whole pitcher tastes fresher and more rounded. Keep the wine and sparkling water in the fridge until the very last moment, so the drink stays cold without needing too much ice.



VODKA 51 CONNOISSEUR RESERVE

Nordic Rouge

Bold, rich and briny elegance

COUPE · SHAKEN · 5 MIN · MEDIUM

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 51 Connoisseur Reserve Organic
1 oz 3 cl	Blackberry liqueur
½ oz 1.5 cl	Fresh lemon juice
1	Raw oyster in its shell (optional)
	Dehydrated lemon wheel, to garnish

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Vodka 51 Connoisseur Reserve, blackberry liqueur and fresh lemon juice to a cocktail shaker. Fill with ice and shake for 12 to 15 seconds, until well chilled.
3. Strain into the chilled coupe.
4. If you like, gently place a freshly shucked oyster in its shell into the glass to lend the drink a hint of the sea. Finish with a dehydrated lemon wheel.

FROM THE MASTER BLENDER

Shuck the oyster just before you serve and keep its natural liquor in the shell: that is where the clean taste of the sea lives. If you are new to the idea, try the drink first without the oyster, then with it. Either way, choose a blackberry liqueur made from real fruit and shake hard but briefly.



VODKA 51 CONNOISSEUR RESERVE

Nordic Nightcap

Rich, bold and perfectly smooth

COUPE · STIRRED · 3 MIN · EASY

INGREDIENTS

2 oz 6 cl	Purity Vodka 51 Connoisseur Reserve Organic
½ oz 1.5 cl	Coffee liqueur
¼ oz 0.75 cl	Dry vermouth

HOW TO MAKE IT

1. Chill a coupe glass in the freezer.
2. Add Vodka 51 Connoisseur Reserve, coffee liqueur and dry vermouth to a mixing glass.
3. Fill with ice and stir for about 30 seconds, until the drink is ice-cold and silky.
4. Strain into the chilled coupe and serve straight away.

FROM THE MASTER BLENDER

Stir this one for a full thirty seconds. A little extra dilution softens the coffee and lets the texture of the vodka come forward. If you like a hint of brightness, express a strip of orange peel over the glass and discard it: the oils lift the coffee beautifully.



VODKA 51 CONNOISSEUR RESERVE

Golden Dawn

Golden hues, Nordic smoothness

COUPE · SHAKEN · 5 MIN · MEDIUM

INGREDIENTS

2 oz 6 cl	Purity Vodka 51 Connoisseur Reserve Organic
¾ oz 2.25 cl	Fresh lemon juice
½ oz 1.5 cl	Honey syrup
¼ oz 0.75 cl	Egg white

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Vodka 51 Connoisseur Reserve, fresh lemon juice, honey syrup and egg white to a cocktail shaker. Shake hard without ice for about 15 seconds to build the foam.
3. Add ice and shake again for another 15 seconds, until the shaker is frosty cold.
4. Strain into the chilled coupe and let the foam settle into a smooth golden layer before serving.

FROM THE MASTER BLENDER

Use a mild, floral honey such as clover or acacia; strong honeys can take over. Dry shake hard for a full fifteen seconds before adding ice, then let the drink rest in the glass for a moment so the foam settles into a smooth, even layer.



VODKA 51 CONNOISSEUR RESERVE

Double Spirit Old Fashioned

Double the spirits, twice the depth

ROCKS GLASS · STIRRED · 3 MIN · EASY

INGREDIENTS

1 oz 3 cl	Purity Vodka 51 Connoisseur Reserve Organic
1 oz 3 cl	Bourbon or rye whiskey
¼ oz 0.75 cl	Simple syrup
2 dashes	Angostura bitters
	Orange twist, to garnish

HOW TO MAKE IT

1. Place a large ice cube in a rocks glass to chill it.
2. Add Vodka 51 Connoisseur Reserve, whiskey, simple syrup and Angostura bitters to a mixing glass. Fill with ice and stir for 20 to 30 seconds, until chilled and silky.
3. Strain over the large ice cube.
4. Express a wide orange twist over the glass to release its oils, run it around the rim and drop it in.

FROM THE MASTER BLENDER

Use one large, clear ice cube. It melts slowly, so the drink stays cold and balanced from the first sip to the last instead of turning watery. Choose a rye if you like more spice, a bourbon if you want it rounder and sweeter: the vodka will make either one feel smoother.



VODKA 51 CONNOISSEUR RESERVE

Nordic Negroni

Bold, smooth, bittersweet

ROCKS GLASS · STIRRED · 3 MIN · EASY

INGREDIENTS

1 oz 3 cl	Purity Vodka 51 Connoisseur Reserve Organic
1 oz 3 cl	Campari
1 oz 3 cl	Sweet vermouth
	Orange twist, to garnish

HOW TO MAKE IT

1. Fill a rocks glass with a large ice cube, or chill a stemmed glass if you prefer it served up.
2. Add Vodka 51 Connoisseur Reserve, Campari and sweet vermouth to a mixing glass. Fill with ice and stir steadily for 20 to 30 seconds, until well chilled.
3. Strain over the large ice cube, or into the chilled stemmed glass.
4. Cut a wide strip of orange peel, twist it over the drink to release its oils, then drop it in.

FROM THE MASTER BLENDER

Use a fresh bottle of sweet vermouth, kept in the fridge once open, and stir rather than shake so the drink stays clear and silky. Express the orange twist from about a hand's width above the glass: you want a fine mist of oil over the surface, not a splash.



VODKA 51 CONNOISSEUR RESERVE

Midsummer Martini

Bright as a Nordic summer's day

MARTINI GLASS · SHAKEN · 3 MIN · EASY

INGREDIENTS

2 oz 6 cl	Purity Vodka 51 Connoisseur Reserve Organic
½ oz 1.5 cl	Elderflower liqueur
¾ oz 2.25 cl	Fresh lemon juice
½ oz 1.5 cl	Simple syrup
	Edible flower or lemon twist, to garnish

HOW TO MAKE IT

1. Chill a martini glass in the freezer.
2. Add Vodka 51 Connoisseur Reserve, elderflower liqueur, fresh lemon juice and simple syrup to a cocktail shaker.
3. Fill with ice and shake for 12 to 15 seconds, until well chilled.
4. Fine-strain into the chilled glass and garnish with an edible flower or a lemon twist.

FROM THE MASTER BLENDER

Taste your lemons before you start. Early-summer lemons can be sharper, so adjust the simple syrup by a few drops until the balance feels right. And chill the glass properly: a floral martini is at its best ice-cold.



VODKA 51 CONNOISSEUR RESERVE

Nordic Gold

Smooth, bold, beautifully simple

COUPE · STIRRED · 3 MIN · EASY

INGREDIENTS

2 oz 6 cl	Purity Vodka 51 Connoisseur Reserve Organic
½ oz 1.5 cl	Dry vermouth
3 dashes	Orange bitters

HOW TO MAKE IT

1. Chill a coupe glass in the freezer.
2. Add Vodka 51 Connoisseur Reserve, dry vermouth and orange bitters to a mixing glass.
3. Fill with ice and stir for about 20 seconds, until ice-cold.
4. Strain into the chilled coupe. If you like, express a strip of orange peel over the surface for a brighter aroma.

FROM THE MASTER BLENDER

Keep the vodka in the freezer and stir for no more than twenty seconds: it is already cold, so you only need a little dilution. Count the bitters exactly. Three dashes give warmth; a fourth starts to take over.

12 SERVES

Vodka 34 Signature Edition

Effortless Smoothness. A versatile foundation, easy to build around.





VODKA 34 SIGNATURE EDITION

Thyme for Nordic

Earthy, fresh, a touch of apple

ROCKS GLASS · SHAKEN · 15 MIN · EASY

INGREDIENTS

2 oz 6 cl	Purity Vodka 34 Signature Edition Organic
¾ oz 2.25 cl	Fresh lemon juice
½ oz 1.5 cl	Honey rosemary syrup
1 oz 3 cl	Apple juice
	Sprig of thyme, to garnish

HOW TO MAKE IT

1. Fill a rocks glass with fresh ice.
2. Add Vodka 34 Signature Edition, fresh lemon juice, honey rosemary syrup and apple juice to a cocktail shaker.
3. Fill with ice and shake for about 12 seconds, until well chilled.
4. Strain into the glass over fresh ice and garnish with a sprig of fresh thyme.

FROM THE MASTER BLENDER

Clap the thyme sprig once between your palms before you place it on the drink. It wakes up the oils, so you get the aroma with every sip. For the syrup, taste after ten minutes of steeping: rosemary turns bitter if you leave it too long.



VODKA 34 SIGNATURE EDITION

Nordic Blossom

Floral and light as spring air

HIGHBALL · BUILT IN THE GLASS · 3 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 34 Signature Edition Organic
1 oz 3 cl	Cranberry juice
½ oz 1.5 cl	Elderflower syrup
½ oz 1.5 cl	Fresh grapefruit juice
	Club soda, to top
	Edible flower or dehydrated orange wheel, to garnish

HOW TO MAKE IT

1. Fill a highball glass with ice.
2. Add Vodka 34 Signature Edition, cranberry juice, elderflower syrup and fresh grapefruit juice.
3. Stir gently with a long spoon to bring everything together, then top with club soda.
4. Finish with an edible flower or a dehydrated orange wheel.

FROM THE MASTER BLENDER

Build this one straight in the glass and stir gently before the soda goes in, then once more, very lightly, after. Use plenty of ice: the more ice, the slower it melts, and the longer the drink stays crisp and sparkling.



VODKA 34 SIGNATURE EDITION

Nordic Breeze

Bright, zesty and light as Nordic air

WINE GLASS · BUILT IN THE GLASS · 3 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 34 Signature Edition Organic
1 oz 3 cl	Fresh grapefruit juice
½ oz 1.5 cl	Elderflower liqueur
	Club soda, to top
	Grapefruit slice, to garnish

HOW TO MAKE IT

1. Fill a large wine glass with ice.
2. Add Vodka 34 Signature Edition, fresh grapefruit juice and elderflower liqueur.
3. Stir gently to combine, then top with club soda.
4. Garnish with a fresh slice of grapefruit tucked into the glass.

FROM THE MASTER BLENDER

Squeeze the grapefruit just before you make the drink; its bright, slightly bitter edge fades within minutes. If your grapefruit is very tart, a touch more elderflower brings it back into balance without making it sweet.



VODKA 34 SIGNATURE EDITION

Nordic Cloud

Light, frothy and purely refreshing

COUPE · SHAKEN · 5 MIN · MEDIUM

INGREDIENTS

2 oz 6 cl	Purity Vodka 34 Signature Edition Organic
¾ oz 2.25 cl	Fresh lemon juice
½ oz 1.5 cl	Simple syrup
¼ oz 0.75 cl	Egg white
3 dashes	Orange bitters, to garnish

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Vodka 34 Signature Edition, fresh lemon juice, simple syrup and egg white to a cocktail shaker. Shake hard without ice for about 15 seconds to build the foam.
3. Add ice and shake again for another 15 seconds, until well chilled.
4. Strain into the chilled coupe, let the foam settle, then add three dashes of orange bitters on top.

FROM THE MASTER BLENDER

Dot the bitters onto the foam, then drag a cocktail pick gently through the drops to make a small pattern. It looks beautiful, and the aroma of orange meets you before the first sip.



VODKA 34 SIGNATURE EDITION

Nordic Crimson

Bold red berry, Nordic clarity

COUPE · SHAKEN · 3 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 34 Signature Edition Organic
1 oz 3 cl	Cranberry juice
½ oz 1.5 cl	Fresh lime juice
	Orange peel, to garnish

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Vodka 34 Signature Edition, cranberry juice and fresh lime juice to a cocktail shaker.
3. Fill with ice and shake for about 12 seconds, until well chilled.
4. Strain into the chilled coupe, then express an orange peel over the drink and drop it in.

FROM THE MASTER BLENDER

Use unsweetened cranberry juice if you can find it, and adjust with a few drops of simple syrup to taste. You keep the deep berry flavor, and the drink stays crisp instead of candy-sweet.



VODKA 34 SIGNATURE EDITION

Nordic Frost

Chilled elegance, Nordic twist

COUPE · SHAKEN · 5 MIN · MEDIUM

INGREDIENTS

2 oz 6 cl	Purity Vodka 34 Signature Edition Organic
¾ oz 2.25 cl	Fresh lime juice
½ oz 1.5 cl	Simple syrup
¼ oz 0.75 cl	Egg white (optional)

HOW TO MAKE IT

1. Chill a coupe or martini glass.
2. Add Vodka 34 Signature Edition, fresh lime juice, simple syrup and egg white (if using) to a cocktail shaker.
3. If using egg white, shake without ice for about 10 seconds to build the froth. Then fill with ice and shake again until well chilled.
4. Strain into the chilled glass and serve straight away.

FROM THE MASTER BLENDER

Always use freshly squeezed lime. Bottled lime juice turns a Gimlet flat. Squeeze it within an hour of serving, and taste one drop before you shake: limes vary a lot, and a few drops more or less syrup make all the difference.



VODKA 34 SIGNATURE EDITION

Nordic Smash

Boldly refreshing, a hint of zest

ROCKS GLASS · BUILT IN THE GLASS · 3 MIN · EASY

INGREDIENTS

2 oz 6 cl	Purity Vodka 34 Signature Edition Organic
½	Lime, cut into wedges
½ oz 1.5 cl	Simple syrup
	Crushed ice
	Lime wedge, to garnish

HOW TO MAKE IT

1. Place the lime wedges and simple syrup in a sturdy rocks glass.
2. Muddle gently to release the juice and the oils from the peel.
3. Fill the glass with crushed ice, pour in Vodka 34 Signature Edition and stir to bring everything together.
4. Top with a little more crushed ice and garnish with an extra lime wedge if you like.

FROM THE MASTER BLENDER

Press the lime firmly but don't grind it. You want the juice and the oils from the peel, not the bitterness of the white pith. Four or five gentle presses with the muddler are plenty.



VODKA 34 SIGNATURE EDITION

Nordic Spice

Warm spice, a cool Nordic edge

COUPE · SHAKEN · 5 MIN · MEDIUM

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 34 Signature Edition Organic
½ oz 1.5 cl	Vanilla syrup
½ oz 1.5 cl	Cinnamon syrup
¾ oz 2.25 cl	Cream
¼ oz 0.75 cl	Egg white
	Ground cinnamon, to garnish

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Vodka 34 Signature Edition, vanilla syrup, cinnamon syrup, cream and egg white to a cocktail shaker. Shake hard without ice for about 15 seconds to build the foam.
3. Add ice and shake again until well chilled.
4. Strain into the chilled coupe, let the foam settle, and finish with a light dusting of ground cinnamon.

FROM THE MASTER BLENDER

Make your own cinnamon syrup and taste it after ten minutes of steeping. Stop when it smells like a fresh cinnamon bun, not like the spice jar. Grate the cinnamon on top at the very last moment for the best aroma.



VODKA 34 SIGNATURE EDITION

Nordic Spritz

Effortlessly crisp, elegantly smooth

WINE GLASS · BUILT IN THE GLASS · 2 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 34 Signature Edition Organic
½ oz 1.5 cl	Elderflower liqueur
½ oz 1.5 cl	Fresh lemon juice
	Sparkling water, to top
	Lemon twist, to garnish

HOW TO MAKE IT

1. Fill a large wine glass with ice.
2. Add Vodka 34 Signature Edition, elderflower liqueur and fresh lemon juice, then stir gently to combine.
3. Top with chilled sparkling water, pouring slowly down the side of the glass.
4. Express a lemon twist over the drink and drop it in.

FROM THE MASTER BLENDER

Keep the sparkling water in the fridge and pour it in last, slowly, down the side of the glass. A gentle lift with the spoon is all it needs: the colder and calmer you are, the longer the bubbles last.



VODKA 34 SIGNATURE EDITION

Nordic Sunshine

Bright citrus, Nordic summer light

COUPE · SHAKEN · 3 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 34 Signature Edition Organic
1½ oz 4.5 cl	Fresh orange juice
½ oz 1.5 cl	Fresh lemon juice
¼ oz 0.75 cl	Simple syrup
	Orange wheel, to garnish

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Vodka 34 Signature Edition, orange juice, lemon juice and simple syrup to a shaker.
3. Fill with ice and shake for about 12 seconds, until well chilled.
4. Strain into the chilled coupe and garnish with an orange wheel.

FROM THE MASTER BLENDER

Squeeze the orange just before you shake. Fresh juice has a lightness that bottled juice never has, and it makes the drink taste like real sunshine rather than breakfast.



VODKA 34 SIGNATURE EDITION

Nordic Basil Fizz

Garden fresh, softly sparkling

HIGHBALL · SHAKEN · 5 MIN · MEDIUM

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 34 Signature Edition Organic
¾ oz 2.25 cl	Fresh lime juice
½ oz 1.5 cl	Simple syrup
½ oz 1.5 cl	Egg white
	4 to 5 fresh basil leaves
	Soda water, to top
	Basil sprig, to garnish

HOW TO MAKE IT

1. Gently press the basil leaves in the bottom of a shaker to release their aroma.
2. Add Vodka 34 Signature Edition, lime juice, simple syrup and egg white. Shake without ice for about 10 seconds to build the foam.
3. Add ice and shake again until well chilled.
4. Double strain into a highball glass over fresh ice, top with soda water and garnish with a basil sprig.

FROM THE MASTER BLENDER

Press the basil, don't crush it. A few gentle presses release the sweet oils, while hard muddling turns the leaves bitter. Double strain so the foam stays smooth and green-free.



VODKA 34 SIGNATURE EDITION

Nordic Bloody Mary

Savory, bold and beautifully balanced

HIGHBALL · BUILT IN THE GLASS · 4 MIN · MEDIUM

INGREDIENTS

1½ oz 4.5 cl	Purity Vodka 34 Signature Edition Organic
4 oz 12 cl	Tomato juice
½ oz 1.5 cl	Fresh lemon juice
	3 dashes Worcestershire sauce
	2 dashes hot sauce
	Pinch of salt and black pepper
	Celery stalk and lemon wedge, to garnish

HOW TO MAKE IT

1. Fill a highball glass with ice.
2. Add Vodka 34 Signature Edition, tomato juice, lemon juice, Worcestershire sauce, hot sauce, salt and pepper to a mixing glass with ice.
3. Roll the mixture gently between two glasses a few times to chill without making it frothy.
4. Strain into the highball glass and garnish with a celery stalk and a lemon wedge.

FROM THE MASTER BLENDER

Roll it, don't shake it. Pouring the drink back and forth between two glasses chills it while keeping the tomato juice silky. Taste before serving and adjust the heat to your guests.

6 SERVES

Citron 34

Bright, natural citrus with the smoothness still underneath.





CITRON 34

Vodka Lemonade

Sunny, zesty and long

HIGHBALL · BUILT IN THE GLASS · 2 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Citron 34 Vodka Organic
3 oz 9 cl	Fresh lemonade
1 oz 3 cl	Tangerine juice
2 oz 6 cl	Ginger beer
	Lemon wheel, to garnish

HOW TO MAKE IT

1. Fill a highball glass with ice.
2. Add Citron 34, lemonade and tangerine juice and stir gently.
3. Top with ginger beer.
4. Garnish with a lemon wheel and serve.

FROM THE MASTER BLENDER

Add the ginger beer last and don't stir it in hard. Let it settle on top: the first sip gets the ginger warmth, and the drink becomes more citrus-led as you go.



CITRON 34

Lemon Blossom

Sparkling Amalfi sunshine

FLUTE · SHAKEN · 3 MIN · EASY

INGREDIENTS

1 oz 3 cl	Purity Citron 34 Vodka Organic
½ oz 1.5 cl	Limoncello
¼ oz 0.75 cl	Agave nectar
½ oz 1.5 cl	Fresh lemon juice
3 oz 9 cl	Prosecco, chilled
	Lemon twist, to garnish

HOW TO MAKE IT

1. Chill a flute glass.
2. Add Citron 34, limoncello, agave nectar and lemon juice to a shaker with ice and shake briefly.
3. Strain into the chilled flute.
4. Top slowly with Prosecco and garnish with a lemon twist.

FROM THE MASTER BLENDER

Shake the base, then pour the Prosecco gently on top in the glass. Never shake bubbles: you lose them in the shaker, and the drink loses its sparkle.



CITRON 34

Summer Spritz

Bittersweet, bright and made for golden hour

LARGE WINE GLASS · BUILT IN THE GLASS · 2 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Citron 34 Vodka Organic
¾ oz 2.25 cl	Aperol
¼ oz 0.75 cl	Honey syrup
½ oz 1.5 cl	Fresh lemon juice
3 oz 9 cl	Club soda
	Orange slice, to garnish

HOW TO MAKE IT

1. Fill a large wine glass with ice.
2. Add Citron 34, Aperol, honey syrup and lemon juice and stir gently.
3. Top with club soda.
4. Garnish with an orange slice and serve.

FROM THE MASTER BLENDER

Make the honey syrup in advance and keep it in the fridge. Raw honey stiffens on ice and won't mix, while the syrup blends in instantly and gives the spritz a silky roundness.



CITRON 34

Citron Spritzer

Crisp, simple and endlessly refreshing

HIGHBALL · BUILT IN THE GLASS · 2 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Citron 34 Vodka Organic
½ oz 1.5 cl	Fresh lemon juice
4 oz 12 cl	Sparkling water, chilled
	Lemon wheel, to garnish

HOW TO MAKE IT

1. Fill a highball glass with large ice cubes.
2. Add Citron 34 and fresh lemon juice.
3. Top with chilled sparkling water and give one gentle stir.
4. Garnish with a lemon wheel.

FROM THE MASTER BLENDER

Use the coldest, most sparkling water you can find and add it last. A few large ice cubes melt slower than crushed ice, so the spritzer stays crisp until the final sip.



CITRON 34

Cosmopolitan

The modern classic, brighter

MARTINI GLASS · SHAKEN · 3 MIN · MEDIUM

INGREDIENTS

1½ oz 4.5 cl	Purity Citron 34 Vodka Organic
1 oz 3 cl	Cranberry juice
½ oz 1.5 cl	Triple sec
½ oz 1.5 cl	Fresh lime juice
	Orange twist, to garnish

HOW TO MAKE IT

1. Chill a Martini glass.
2. Add Citron 34, cranberry juice, triple sec and lime juice to a shaker.
3. Fill with ice and shake for about 12 seconds, until well chilled.
4. Strain into the chilled glass and express an orange twist over the top.

FROM THE MASTER BLENDER

Flame the orange twist for a little theatre: hold it peel side down over the glass, warm it briefly with a match and squeeze. The oils caramelize slightly and add a lovely toasted citrus aroma.



CITRON 34

Lemon Drop Martini

Sweet, sour and sunny

MARTINI GLASS, SUGAR RIM · SHAKEN · 4 MIN · MEDIUM

INGREDIENTS

2 oz 6 cl	Purity Citron 34 Vodka Organic
¾ oz 2.25 cl	Fresh lemon juice
½ oz 1.5 cl	Simple syrup
	Granulated sugar, for the rim
	Lemon wedge, for rim and garnish

HOW TO MAKE IT

1. Run a lemon wedge around the outer rim of a Martini glass and dip it in granulated sugar.
2. Add Citron 34, lemon juice and simple syrup to a shaker.
3. Fill with ice and shake for about 12 seconds, until well chilled.
4. Strain carefully into the sugared glass and garnish with a lemon wedge.

FROM THE MASTER BLENDER

Sugar only the outside of the rim. That way the sweetness comes and goes with each sip instead of falling into the drink, and the balance stays exactly where you want it.

6 SERVES

Gin 34 Nordic London Dry

Aromatic and expressive. Every botanical has room to blossom.





GIN 34 NORDIC LONDON DRY

Nordic Martini

Uncomplicated elegance

MARTINI GLASS · STIRRED · 3 MIN · EASY

INGREDIENTS

2 oz 6 cl	Purity Gin 34 Nordic London Dry
¼ oz 0.75 cl	Dry vermouth
	Lemon twist or olive, to garnish

HOW TO MAKE IT

1. Chill a martini glass in the freezer, or fill it with ice water while you mix.
2. Pour the dry vermouth and Gin 34 Nordic London Dry into a mixing glass. Add plenty of fresh ice and stir smoothly for about 30 seconds, until the drink is ice-cold and the outside of the mixing glass is frosted.
3. Discard the ice water from your glass and strain the Martini in.
4. For a bright, aromatic finish, express a lemon twist over the surface and drop it in. For a more savory Martini, add a single olive on a pick. Either way, enjoy it while it is at its coldest.

FROM THE MASTER BLENDER

Stir for about thirty seconds and never shake. You want silk in the glass, not shards of ice. Keep your vermouth in the fridge once it is open; it is a wine and fades quickly at room temperature. Fresh vermouth lets the botanicals in the gin come through clean and clear.



GIN 34 NORDIC LONDON DRY

Nordic Herb Martini

A classic Martini with a Nordic herb garden

MARTINI GLASS OR NICK & NORA · STIRRED · 3 MIN · MEDIUM

INGREDIENTS

2½ oz 7.5 cl	Purity Gin 34 Nordic London Dry Organic
½ oz 1.5 cl	Dry vermouth
	1 dash orange bitters
	Fresh rosemary or thyme sprig

HOW TO MAKE IT

1. Chill a Martini glass or Nick & Nora.
2. Add Gin 34 Nordic London Dry, dry vermouth and orange bitters to a mixing glass filled with ice.
3. Stir for about 30 seconds, until very cold.
4. Strain into the chilled glass and garnish with a fresh rosemary or thyme sprig.

FROM THE MASTER BLENDER

Clap the herb sprig once between your palms before placing it in the glass. It wakes up the aroma, so the first thing you notice is the herb, followed by the clean juniper of the gin.



GIN 34 NORDIC LONDON DRY

Nordic Blue Martini

The color of the northern sea

MARTINI GLASS · STIRRED · 3 MIN · EASY

INGREDIENTS

2 oz 6 cl	Purity Gin 34 Nordic London Dry Organic
½ oz 1.5 cl	Blue curaçao
¼ oz 0.75 cl	Dry vermouth
	Lemon twist, to garnish

HOW TO MAKE IT

1. Chill a Martini glass.
2. Add Gin 34 Nordic London Dry, blue curaçao and dry vermouth to a mixing glass filled with ice.
3. Stir for about 25 seconds, until very cold.
4. Strain into the chilled glass and express a lemon twist over the top.

FROM THE MASTER BLENDER

Stir rather than shake to keep the color crystal clear. A shaken blue Martini turns cloudy; a stirred one glows.



GIN 34 NORDIC LONDON DRY

Nordic Mule

Ginger, lime and rosemary in copper

COPPER MUG · BUILT IN THE GLASS · 2 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Gin 34 Nordic London Dry Organic
½ oz 1.5 cl	Fresh lime juice
4 oz 12 cl	Ginger beer, chilled
	Rosemary sprig and dehydrated lime wheel, to garnish

HOW TO MAKE IT

1. Fill a chilled copper mug with ice.
2. Add Gin 34 Nordic London Dry and fresh lime juice.
3. Top with chilled ginger beer and stir gently once.
4. Garnish with a rosemary sprig and a dehydrated lime wheel.

FROM THE MASTER BLENDER

Chill the copper mug in the freezer for ten minutes first. Copper holds cold beautifully, and the frosted mug keeps the drink crisp right to the bottom.



GIN 34 NORDIC LONDON DRY

Nordic Green

Cucumber, lime and mint, crisp and green

COUPE · SHAKEN · 4 MIN · EASY

INGREDIENTS

2 oz 6 cl	Purity Gin 34 Nordic London Dry Organic
¾ oz 2.25 cl	Fresh lime juice
1 oz 3 cl	Fresh cucumber juice
¼ oz 0.75 cl	Simple syrup (optional)
	Mint sprig, to garnish

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Gin 34 Nordic London Dry, lime juice, cucumber juice and simple syrup (if using) to a shaker.
3. Fill with ice and shake for about 12 seconds.
4. Double strain into the chilled coupe and garnish with a mint sprig.

FROM THE MASTER BLENDER

Make the cucumber juice just before serving: blend a peeled cucumber and strain it through a fine sieve. It loses its bright green color and fresh taste within the hour.



GIN 34 NORDIC LONDON DRY

Nordic Salted Olive Martini

Sea salt, olive oil and a silky finish

MARTINI GLASS OR NICK & NORA · STIRRED · 3 MIN · MEDIUM

INGREDIENTS

2½ oz 7.5 cl	Purity Gin 34 Nordic London Dry Organic
½ oz 1.5 cl	Dry vermouth
	Small pinch of fine sea salt
	2 to 3 drops extra virgin olive oil

HOW TO MAKE IT

1. Chill a Martini glass or Nick & Nora.
2. Add Gin 34 Nordic London Dry, dry vermouth and a small pinch of sea salt to a mixing glass filled with ice.
3. Stir for about 30 seconds, until very cold.
4. Strain into the chilled glass and finish with 2 to 3 drops of olive oil on the surface.

FROM THE MASTER BLENDER

Use a fruity, peppery olive oil and add it with a dropper or the tip of a spoon after straining. The drops should float like little golden beads: beautiful to look at, and aromatic with every sip.

9 SERVES

Gin 34 Old Tom

Rich and rounded, with a gentle touch of sweetness.





GIN 34 OLD TOM

Holiday Gin Fizz

Cranberry, cinnamon and festive bubbles

FLUTE OR COUPE · SHAKEN · 3 MIN · EASY

INGREDIENTS

1 oz 3 cl	Purity Gin 34 Old Tom Organic
1 oz 3 cl	Cranberry juice
¼ oz 0.75 cl	Cinnamon syrup
¼ oz 0.75 cl	Fresh lime juice
	1 dash orange bitters
3 oz 9 cl	Prosecco, chilled
	Fresh cranberries or orange twist, to garnish

HOW TO MAKE IT

1. Chill a flute or coupe.
2. Add Gin 34 Old Tom, cranberry juice, cinnamon syrup, lime juice and orange bitters to a shaker with ice and shake briefly.
3. Strain into the chilled glass.
4. Top slowly with Prosecco and garnish with fresh cranberries or an orange twist.

FROM THE MASTER BLENDER

Drop three or four frozen cranberries into the glass before pouring. They look like little ornaments, keep the drink cold and slowly release a hint of tartness.



GIN 34 OLD TOM

Old Tom Cocoa

Winter comfort, with a botanical twist

MUG · BUILT IN THE GLASS · 5 MIN · EASY

INGREDIENTS

1 oz 3 cl	Purity Gin 34 Old Tom Organic
5 oz 15 cl	Hot cocoa
1 tsp	Honey
	1 drop peppermint extract
	Whipped cream or grated dark chocolate, to finish

HOW TO MAKE IT

1. Warm the cocoa in a saucepan until hot but not boiling.
2. Stir in the honey and the peppermint extract.
3. Pour into a warmed mug and add Gin 34 Old Tom.
4. Finish with a little whipped cream or grated dark chocolate if you like.

FROM THE MASTER BLENDER

Add the gin after the cocoa has stopped boiling, just before serving. That keeps its botanicals bright and aromatic. Peppermint is strong: one drop is plenty.



GIN 34 OLD TOM

Blood Orange Bee's Knees

A 1920s classic with a blood orange blush

COUPE · SHAKEN · 3 MIN · EASY

INGREDIENTS

2 oz 6 cl	Purity Gin 34 Old Tom Organic
¾ oz 2.25 cl	Fresh blood orange juice
½ oz 1.5 cl	Fresh lemon juice
½ oz 1.5 cl	Honey syrup
	Blood orange wheel, to garnish

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Gin 34 Old Tom, blood orange juice, lemon juice and honey syrup to a shaker.
3. Fill with ice and shake for about 12 seconds, until well chilled.
4. Strain into the chilled coupe and garnish with a blood orange wheel.

FROM THE MASTER BLENDER

Blood oranges vary a lot in sweetness. Taste one before you shake and adjust the honey syrup by a few drops: the goal is a drink that tastes of fruit first and sugar never.



GIN 34 OLD TOM

Northern Velvet

Raspberry, lemon and a velvet foam

COUPE · SHAKEN · 5 MIN · MEDIUM

INGREDIENTS

2 oz 6 cl	Purity Gin 34 Old Tom Organic
½ oz 1.5 cl	Raspberry syrup
¾ oz 2.25 cl	Fresh lemon juice
½ oz 1.5 cl	Egg white
	Fresh raspberries, to garnish

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Gin 34 Old Tom, raspberry syrup, lemon juice and egg white to a shaker. Shake hard without ice for about 15 seconds.
3. Add ice and shake again until well chilled.
4. Double strain into the chilled coupe and garnish with fresh raspberries.

FROM THE MASTER BLENDER

Dry shake first, without ice, for a full 15 seconds. That is the secret to a dense, velvety foam that holds its shape all the way to the last sip.



GIN 34 OLD TOM

Nordic Whisper

Silky, pale and softly aromatic

COUPE · SHAKEN · 4 MIN · MEDIUM

INGREDIENTS

1½ oz 4.5 cl	Purity Gin 34 Old Tom Organic
¾ oz 2.25 cl	Fresh lemon juice
½ oz 1.5 cl	Simple syrup
¾ oz 2.25 cl	Heavy cream
	Fresh rosemary sprig, plus one to garnish

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Gin 34 Old Tom, lemon juice, simple syrup, cream and a small sprig of rosemary to a shaker.
3. Fill with ice and shake hard for about 15 seconds.
4. Double strain into the chilled coupe and garnish with a fresh rosemary sprig.

FROM THE MASTER BLENDER

Shake the rosemary with the drink, then double strain. The ice bruises the needles just enough to release their oils, and the fine strainer keeps every sip perfectly smooth.



GIN 34 OLD TOM

Nordic Martinez

The Martini's ancestor, made the original way

COUPE OR NICK & NORA · STIRRED · 3 MIN · ADVANCED

INGREDIENTS

1½ oz 4.5 cl	Purity Gin 34 Old Tom Organic
1½ oz 4.5 cl	Sweet vermouth
1 tsp	Maraschino liqueur
	2 dashes orange bitters
	Lemon twist, to garnish

HOW TO MAKE IT

1. Chill a coupe or Nick & Nora glass.
2. Add Gin 34 Old Tom, sweet vermouth, maraschino liqueur and orange bitters to a mixing glass filled with ice.
3. Stir for about 30 seconds, until very cold.
4. Strain into the chilled glass and express a lemon twist over the top.

FROM THE MASTER BLENDER

Stir, never shake, and stir longer than you think: about 30 seconds. The Martinez should feel weighty and silky on the palate, and only patient stirring gives it that texture.



GIN 34 OLD TOM

Nordic Rose Bloom

Rose, raspberry and a summer garden

COUPE · SHAKEN · 3 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Gin 34 Old Tom Organic
¾ oz 2.25 cl	Fresh lemon juice
½ oz 1.5 cl	Rose syrup
¼ oz 0.75 cl	Raspberry liqueur
	Edible rose petal, to garnish

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Gin 34 Old Tom, lemon juice, rose syrup and raspberry liqueur to a shaker.
3. Fill with ice and shake for about 12 seconds, until well chilled.
4. Strain into the chilled coupe and float an edible rose petal on top.

FROM THE MASTER BLENDER

Rose is powerful. Start with a little less syrup than the recipe, taste, then add more drop by drop. The drink should smell of roses but taste of fruit and gin.



GIN 34 OLD TOM

Nordic Orange Fizz

Frothy, bright and full of orange

HIGHBALL · SHAKEN · 4 MIN · MEDIUM

INGREDIENTS

1½ oz 4.5 cl	Purity Gin 34 Old Tom Organic
1½ oz 4.5 cl	Fresh orange juice
½ oz 1.5 cl	Simple syrup
½ oz 1.5 cl	Egg white
	Sparkling water, to top
	Orange zest, to garnish

HOW TO MAKE IT

1. Add Gin 34 Old Tom, orange juice, simple syrup and egg white to a shaker. Shake without ice for about 10 seconds.
2. Add ice and shake again until well chilled.
3. Strain into a highball glass over fresh ice.
4. Top slowly with sparkling water and finish with orange zest.

FROM THE MASTER BLENDER

Pour the sparkling water slowly down the side of the glass after the drink is in. The foam rises up through the bubbles and forms a beautiful soft crown on top.



GIN 34 OLD TOM

Nordic Garden Highball

Elderflower, vermouth and a summer garden

HIGHBALL · BUILT IN THE GLASS · 2 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Gin 34 Old Tom Organic
½ oz 1.5 cl	Dry vermouth
½ oz 1.5 cl	Elderflower liqueur
4 oz 12 cl	Soda water, chilled
	Edible flower, to garnish

HOW TO MAKE IT

1. Fill a highball glass with ice.
2. Add Gin 34 Old Tom, dry vermouth and elderflower liqueur.
3. Top with chilled soda water and stir once, gently.
4. Garnish with an edible flower.

FROM THE MASTER BLENDER

Build it in the glass over plenty of ice and stir just once after adding the soda. A highball should stay lively, and every extra stir costs you bubbles.

6 SERVES

Gin 34 Navy Strength

Bold and structured, for serious cocktails.





GIN 34 NAVY STRENGTH

Northern Lights Gimlet

Navy Strength, lime and a silky glow

COUPE · SHAKEN · 4 MIN · MEDIUM

INGREDIENTS

1½ oz 4.5 cl	Purity Gin 34 Navy Strength Organic
¾ oz 2.25 cl	Fresh lime juice
½ oz 1.5 cl	Simple syrup
½ oz 1.5 cl	Egg white
	Lime zest, to garnish

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Gin 34 Navy Strength, lime juice, simple syrup and egg white to a shaker. Shake without ice for about 10 seconds.
3. Add ice and shake again until well chilled.
4. Double strain into the chilled coupe and finish with fresh lime zest.

FROM THE MASTER BLENDER

With a Navy Strength gin, measure precisely. The extra strength carries more flavor, so a slightly smaller pour gives you a fuller, more aromatic drink than a standard gin would.



GIN 34 NAVY STRENGTH

Nordic Power Punch

Cucumber, mint and Navy Strength presence

HIGHBALL · SHAKEN · 5 MIN · MEDIUM

INGREDIENTS

1¼ oz 3.75 cl	Purity Gin 34 Navy Strength Organic
¾ oz 2.25 cl	Fresh lemon juice
½ oz 1.5 cl	Simple syrup
1 oz 3 cl	Fresh cucumber juice
½ oz 1.5 cl	Egg white
	Club soda, to top
	Cucumber ribbon and mint sprig, to garnish

HOW TO MAKE IT

1. Line a highball glass with a cucumber ribbon and fill with ice.
2. Add Gin 34 Navy Strength, lemon juice, simple syrup, cucumber juice and egg white to a shaker. Shake without ice, then add ice and shake again.
3. Strain into the prepared glass.
4. Top with club soda and garnish with a mint sprig.

FROM THE MASTER BLENDER

Line the glass with a long cucumber ribbon before adding the ice. It looks beautiful, and the cucumber keeps scenting the drink as you sip.



GIN 34 NAVY STRENGTH

Nordic Berry Spritz

Sun-warmed raspberries and sparkle

LARGE WINE GLASS · BUILT IN THE GLASS · 3 MIN · EASY

INGREDIENTS

1¼ oz 3.75 cl	Purity Gin 34 Navy Strength Organic
1 tsp	Raspberry jam
½ oz 1.5 cl	Raspberry cordial
4 oz 12 cl	Tonic or sparkling water
	Fresh raspberries, to garnish

HOW TO MAKE IT

1. Stir the raspberry jam and Gin 34 Navy Strength together in a large wine glass until the jam dissolves.
2. Add the raspberry cordial and fill the glass with ice.
3. Top with tonic or sparkling water and stir gently.
4. Garnish with fresh raspberries.

FROM THE MASTER BLENDER

Stir the jam with the gin first, until it dissolves, before adding ice. Jam stiffens on ice and won't mix properly once the glass is cold.



GIN 34 NAVY STRENGTH

Botanical Breeze

Basil, cucumber and a silky green breeze

COUPE · SHAKEN · 5 MIN · MEDIUM

INGREDIENTS

1½ oz 4.5 cl	Purity Gin 34 Navy Strength Organic
¾ oz 2.25 cl	Fresh lime juice
1 oz 3 cl	Fresh cucumber juice
½ oz 1.5 cl	Simple syrup
½ oz 1.5 cl	Egg white
	4 to 5 fresh basil leaves, plus one to garnish

HOW TO MAKE IT

1. Chill a coupe glass.
2. Add Gin 34 Navy Strength, lime juice, cucumber juice, simple syrup, egg white and basil leaves to a shaker. Shake without ice for about 10 seconds.
3. Add ice and shake again until well chilled.
4. Double strain into the chilled coupe and garnish with a basil leaf.

FROM THE MASTER BLENDER

Shake the basil with the other ingredients rather than muddling it. The ice releases the oils gently, and a fine double strain gives you a smooth, pale green drink without leafy bits.



GIN 34 NAVY STRENGTH

Nordic Herb Smash

Basil and cucumber over crushed ice

ROCKS GLASS · SHAKEN · 4 MIN · EASY

INGREDIENTS

1½ oz 4.5 cl	Purity Gin 34 Navy Strength Organic
1 oz 3 cl	Fresh cucumber juice
¾ oz 2.25 cl	Fresh lime juice
½ oz 1.5 cl	Simple syrup
	6 to 8 fresh basil leaves, plus a sprig to garnish

HOW TO MAKE IT

1. Gently press the basil leaves in a shaker.
2. Add Gin 34 Navy Strength, cucumber juice, lime juice and simple syrup.
3. Fill with ice and shake for about 10 seconds.
4. Pour into a rocks glass filled with crushed ice and garnish with a basil sprig.

FROM THE MASTER BLENDER

Gently press the basil, then shake it with the rest. Pour everything, herbs included, over crushed ice: the leaves keep releasing aroma in the glass.



GIN 34 NAVY STRENGTH

Salisbury Gin & Tonic

The classic G&T, with Navy Strength depth

HIGHBALL OR COPA · BUILT IN THE GLASS · 2 MIN · EASY

INGREDIENTS

1¼ oz 3.75 cl	Purity Gin 34 Navy Strength Organic
¼ oz 0.75 cl	Fresh lemon juice
4 oz 12 cl	Premium tonic water, chilled
	Lemon wheel, to garnish

HOW TO MAKE IT

1. Fill a highball glass or copa with plenty of ice.
2. Add Gin 34 Navy Strength and fresh lemon juice.
3. Top slowly with chilled tonic water and stir gently once.
4. Garnish with a lemon wheel.

FROM THE MASTER BLENDER

Because Navy Strength carries so much flavor, you can use a little less gin and a little more tonic than usual. The drink stays bold and aromatic while becoming even more refreshing.


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