

SPIRIT *of the* OUTDOORS



CAMPFIRE BONE DRY MARTINI

10 parts Campfire London Dry Gin (room temperature)
1 part Dolin Dry Vermouth (fridge temperature)
Orange peel flower garnishes soaked in
Carpano Antica Formula sweet red vermouth for 10 hours
Ice for dilution

Combine the gin and vermouth with ice and stir -
you are aiming for dilution equaling 2.5 parts water.
Serve in a pre-chilled glass and garnish with the orange peel flowers.

