

HRAFN GIN

SHAKE
RATTLE
POUR

*The Little Black Book
of Treating Yourself*





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2, Old Skene Road, Kingswells
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Please drink responsibly

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INTRODUCTION

From the Cocktail Nest

This booklet contains a 'starter pack' of recipes for delicious long and short drinks using HRAFN GIN. They have been carefully selected and massaged in the Ravens' 'Cocktail Nest' to showcase the thoughtful mix of delicate mandarin and soft spice of the HRAFN GIN range.

These have introduced a tasty twist and a spark of 'Ginspiration' to both classic and modern recipes. You need not be a professional barkeeper or fancy-pants mixologist (but, equally, you can be) as these drinks can readily be made in the comfort of your 'Lockdown Home'.

If you have bar tools, then great, but if not – worry ye not - you can use everyday items from your kitchen.

The recipes are divided into three sections depending on how much time and confidence you have in your mixology skills. As you progress through the sections you can learn and master the techniques to astound yourself with the fabulous libations you are capable of crafting.

Along the way, you may make 'happy' and 'delicious' mistakes! - Don't worry. That is how new concoctions and cocktails are discovered. We hope you have fun and become king or queen of your very own Cocktail Nest!

Enjoy!

THE RAVENS





EQUIPMENT

Raid the Kitchen Cabinets

The following equipment is needed to make the drinks in this book, but we do give suggestions if you are missing something.

In short, 'give it a bash'



Cocktail Shaker:

There are two types - the Manhattan, which has an inbuilt strainer and the Boston which needs a separate strainer. If you do not have a Cocktail shaker use a large (and empty!) container with a screw on lid.



Muddler:

This is basically a small pestle that is used to crush fruit and leaves to extract flavour. An upturned wooden spoon or a porridge 'spurtle' are good alternatives.



Bar Spoon:

A long-stemmed metal spoon, this is used to stir mixed drinks. But you can use a latte teaspoon or any other long handled spoon that you have to hand.



Measure/Jigger:

Not used to limit your consumption, but to measure the correct proportions of ingredients. As a handy alternative, use a small jug or baking measuring spoons.



Strainer:

Used to filter out ice chips and bits of things that could get stuck in your teeth! Use a tea strainer or little teenie-weenie sieve.





GLASSWARE

Enter the Crystal Maze

**Ideally, the glass you use depends on the drink you are making.
But use what you like and mix it up.**



Highball / HiBall:

A tall glass with straight sides for long drinks.



Copa de Balon:

Basically a very large red wine glass.



Coupe:

A saucer shaped glass on a stem. Also known as a Champagne Saucer.



Brandy:

Balloon shaped glass on a short stem.



Lowball / Rocks / Old Fashioned:

Short glass with a wide diameter.



Martini / Cocktail:

V-shaped stemmed glass.



Flute:

A tall slender stemmed glass with a narrow rim.





TECHNIQUES

Shake, Rattle & Pour

Now for the scary bit. Master these basic techniques and you will grow in confidence and your experimentations shall know no bounds

Shaking:

Used to both mix and to chill the drink. Shaken drinks usually are shaken with ice to cool the drink without unduly diluting it. After shaking, the drink is usually strained to remove any unwanted bits and shards of ice. As a gauge, shake till you feel your hands beginning to get cold.

Stirring:

When a drink needs to be mixed and chilled without adding air – as with shaking - (stirring keeps the drink clear). Use a large glass filled with ice and gently stir the liquids with your bar spoon. Then strain the drink into a glass through a strainer.

Straining:

Used to stop unwanted bits of fruit, herbs and ice shards from entering the glass. Manhattan Shakers already have an inbuilt strainer, Boston Shakers will need a coiled wire strainer (Hawthorne Strainer). Alternatively, use a tea strainer - this will also suffice for double straining. (Double straining is where you use the inbuilt strainer or open coil of the Hawthorne to keep the chunky ice cubes out and then strain through a small sieve to keep out the ice shards and smaller debris from the fruits and leaves used).

Bar Equipment
www.urbanbar.com

Glassware
www.lsa-international.com





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HRAFN ALASKA

Glacially Fragrant



INGREDIENTS:

50ml HRAFN GIN 'Thought & Memory'
15ml Chartreuse Jaune
1 Dash Orange Bitters

METHOD:

Half fill a mixing glass with ice.
Add all ingredients.
Stir till chilled.
Strain into a chilled Martini glass.
Spritz with lemon peel oil.
Garnish with lemon peel curl.





HRAFN & TONIC

The Gold Standard



INGREDIENTS:

50ml HRAFN GIN 'Thought & Memory'

50ml Light Tonic

METHOD:

Build ingredients over plenty of ice.

Garnish with a twist of lemon.

Our preferred ration is 1:1. But
1:2 will further lengthen your
HRAFN GIN & TONIC.





VALHALLA MARTINI

Ride of the Valkyries



INGREDIENTS:

50ml HRAFN GIN 'Valhalla'

20ml Dry Vermouth

1Tsp Mandarin Liqueur

METHOD:

Shake all ingredients over ice.

Double strain into a chilled Martini glass.





OPAL of ODIN

The Well of Urd



INGREDIENTS:

50ml HRAFN GIN 'Thought & Memory'
20ml Orange Juice
20ml Mandarin Liqueur
10ml Simple Syrup

METHOD:

Shake all ingredients over ice.
Double strain into a chilled Coupe glass.
Garnish with an ice block.





VISIGOTH

Lifting the Veil



INGREDIENTS:

40 ml HRAFN GIN 'Thought & Memory'
10 ml lemon juice
10 ml sugar syrup
10 ml Dry Sherry
1 Dash Orange Bitters

METHOD:

Shake all ingredients with ice.
Double strain.
Garnish with lemon twist.





THE DUNBAR

Martinez's Adopted Sister



INGREDIENTS:

50ml HRAFN GIN 'Thought & Memory'
30ml Sweet Vermouth
5ml Maraschino Liqueur
1 Dash Angostura Bitters

METHOD:

Shake all ingredients with ice.
Double strain.
Garnish with a lemon twist.





BLOODY RAVEN

From the Tower to the Tumbler...



INGREDIENTS:

2 Pinches Celery salt & black pepper
1 Lemon wedge
60 ml HRAFN GIN 'Thought & Memory'
120 ml Tomato juice
15 ml Freshly squeezed lemon juice
6 dashes Tabasco
4 dashes Worcestershire sauce

METHOD:

Pour the salt and pepper onto a small plate.
Rub the juicy side of the lemon wedge along the lip of a HiBall glass.
Rim the glass with the salt and pepper and fill the glass with ice.
Add the remaining ingredients into a shaker with ice and shake until chilled.
Strain into the prepared glass, and garnish with a celery stalk and lemon wedge.





RAVEN FRENCH 75

Soixante-Quinze



INGREDIENTS:

25ml Fresh lemon juice
25ml Sugar Syrup
50ml HRAFN GIN 'Winter'
100ml Prosecco

METHOD:

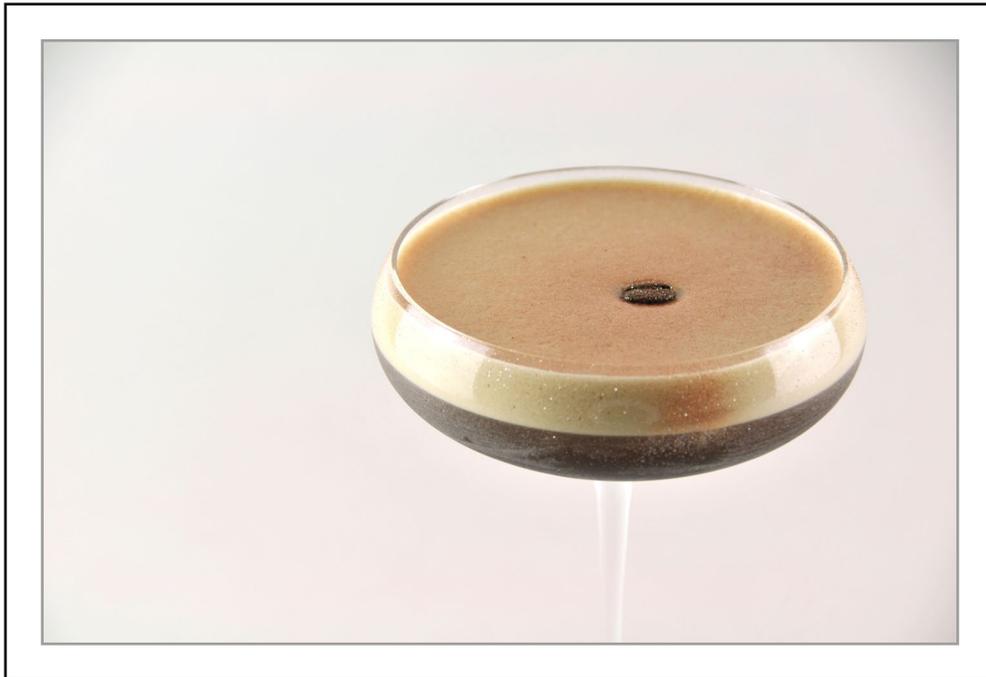
Add ingredients except the Prosecco into a shaker with ice and shake well.
Strain into a flute.
Top with the Prosecco.
Garnish with a lemon twist.





RISTRETTO HRAFN MARTINI

If Coffee was Kerouac



INGREDIENTS:

50ml HRAFN GIN 'Thought & Memory'
25ml Nespresso Ristretto (Hot & Fresh)
25ml Coffee Liqueur
10ml Sugar Syrup

METHOD:

Add all ingredients to cocktail shaker and dry shake.
Add ice and shake & strain into a chilled Martini glass.
Garnish with floated coffee bean & dust with edible copper.





BLACK RAVEN

On the Stroke of Midnight...



INGREDIENTS:

- 6 Fresh ripe blackberries
- 1 Small sprig of Rosemary
- 50ml HRAFN GIN "Thought & Memory"
- 25ml Blackberry Liqueur
- 25ml Fresh lemon Juice
- 25ml Sugar Syrup
- 2 Dashes Angostura Bitters

METHOD:

- Muddle blackberries & rosemary in a shaker.
- Half fill shaker with ice.
- Add rest of ingredients & medium shake.
- Strain into LoBall glass, over ice.
- Garnish with lemon zest & blackberries.





RAVEN ROSE MARTINI

Le parfum sucré de vos roses s'évapore



INGREDIENTS:

50ml HRAFN GIN 'Thought & Memory'
25ml Dry Vermouth
1tsp Rose Liqueur
1 Dash Grenadine
3 Dash Grapefruit Bitters

METHOD:

Shake all ingredients over ice.
Double strain into a chilled martini glass.
Garnish with a rose petal float.





HRAFN MANDARIN MOJITÁ

A Refreshing Alternative



INGREDIENTS:

50ml HRAFN GIN 'Thought & Memory'

7 Mint leaves

1/2 Unpeeled mandarin, chopped

10ml Sugar syrup

100ml Cloudy Lemonade

METHOD:

Add mint & mandarin to a heavy based LoBall glass.

Muddle the mint & mandarin

Pour over the sugar syrup.

Fill glass with ice.

Pour over the HRAFN GIN.

Top with lemonade.

Garnish with mint & mandarin peel.





SMOKED NEGRONI

Fire & Ice



INGREDIENTS:

30 ml HRAFN GIN 'Thought & Memory'
30 ml Campari
30 ml Sweet Vermouth
Dried mandarin peel

METHOD:

Light the dried peel & drop into shaker, put on lid.
Let peel burn till metal get slightly hot.
Open & quench flame with Campari.
Add remaining ingredients and ice.
Stir till well chilled.
Double strain into a LoBall glass over ice.
Garnish with fresh mandarin slice.





DRAGON'S BLOOD

Adapted from an ancient Viking recipe



INGREDIENTS:

5 Btls Shiraz
350ml HRAFN GIN 'Thought & Memory'
2 Tsp Juniper berries & 2 Tsp Cloves
5 Sticks Cinnamon & 5 Mandarins, sliced
1 Ltr Water & 1/2 kg Sugar

METHOD:

Over a low heat dissolve sugar in the water.
Add cinnamon & cloves and bring to boil.
Add juniper, mandarin & Shiraz
Bring to a rolling simmer for 30 minutes, then strain.
Cover and leave to mellow for 48 hours.
Strain, add HRAFN GIN & stir.
Serve in red wine goblets.





VIKING GRANITA

Frozen Brennivín



INGREDIENTS:

1 Btl Shiraz
70ml HRAFN GIN 'Thought & Memory'
1/2 Tsp Juniper berries & 1/2 Tsp Cloves
1 Sticks Cinnamon & 1 Mandarin, sliced
250ml Water & 125g Sugar

METHOD:

Over a low heat dissolve sugar in the water.
Add cinnamon, cloves, juniper, mandarin & Shiraz and bring to boil.
Bring to a rolling simmer for 30 minutes, then strain.
Cover and leave to mellow for 48 hours.
Strain, add HRAFN GIN & stir.
Freeze, blitz in food processor, re-freeze.
Serve in a shallow glass with a mandarin wheel garnish.





HRAFN GIN

The Range

The story of HRAFN GIN is the saga of two whisky-loving brothers and their journey to create a Premium Gin of character. A Scottish Gin that is deeper in taste, longer in finish and so smooth you can enjoy it neat.





HRAFN GIN

THOUGHT & MEMORY





HRAFN GIN

VALHALLA





HRAFN GIN

WINTER





ACKNOWLEDGEMENTS

Curtain Call...

PHOTOGRAPHY

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ENGRAVINGS

Larry Vienneau

TEXT

Raven Spirits Limited

DESIGN & LAYOUT

Raven Spirits Limited

Hrafn Gin from www.hrafngin.com
Bar Equipment from www.urbanbar.com
Glassware from www.lsa-international.com





HRAFN GIN

