



HRAFN GIN

COCKTAILS



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WELCOME

From the Cocktail Nest

COCKTAILS is an introduction to the world of HRAFN GIN in all its colourful glory. This is the first time we have collected our recipes, both classic and contemporary, together in one book.

The book is divided into five sections to showcase each of our gin expressions in some of our favourite recipes. So, whichever HRAFN GIN takes your fancy you can find a cocktail to tempt you.

COCKTAILS also has sections on glassware, equipment and techniques to guide your mixology. Along the way, you may make 'lucky' mistakes! But don't worry. That is how new drinks and cocktails are discovered.

Enjoy your own 'Journey of Discovery' and have fun becoming king or queen of your very own Cocktail Nest.

Enjoy!

THE RAVENS



COCKTAILS

Menu

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COCKTAILS

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HRAFN GIN

CRANACHAN



A premium distilled Pink Gin with traditional botanicals fortified with Scottish raspberries, oats, malt, and honey. Delicate berry on the nose, fruity and aromatic on the palate with a lingering raspberry finish.



CLOVER CLUB

Roll me over...



INGREDIENTS:

50ml HRAFN GIN 'Cranachan'
05 Raspberries
25ml Raspberry Syrup*
25ml Lemon Juice
01 Tbsp Egg White

METHOD:

Add all ingredients to a shaker and dry shaker hard.
Add ice till half full and re-shaker.
Double strain into a chilled Coupe glass.
Garnish with a Raspberry kebab.

**Raspberry Syrup: Add 1 measure of sugar and 1/2 measure of water to a pot. Stir over medium heat until the sugar has dissolved. Bring heat to low, add 1/2 measure of fresh raspberries, and macerate into a pulp. Fine strain to remove the berry's tiny seeds.*



FLORA DORA

Classic with Ginger Ale



INGREDIENTS:

50ml HRAFN GIN 'Cranachan'
25ml Lime juice
25ml Chambord Black Raspberry Liqueur
50ml Fever-Tree Ginger Ale

METHOD:

Add all the ingredients (except Ginger Ale)
to a mixing glass over ice.
Stir until well-chilled.
Double strain into a chilled balloon glass.
Garnish with speared raspberry & lemon.



GIN TONICJÁ

Guerro Español



INGREDIENTS:

50ml HRAFN GIN 'Cranachan'
150ml Fever-Tree Rose Lemonade
Fresh Raspberries, Strawberries &/or Blueberries

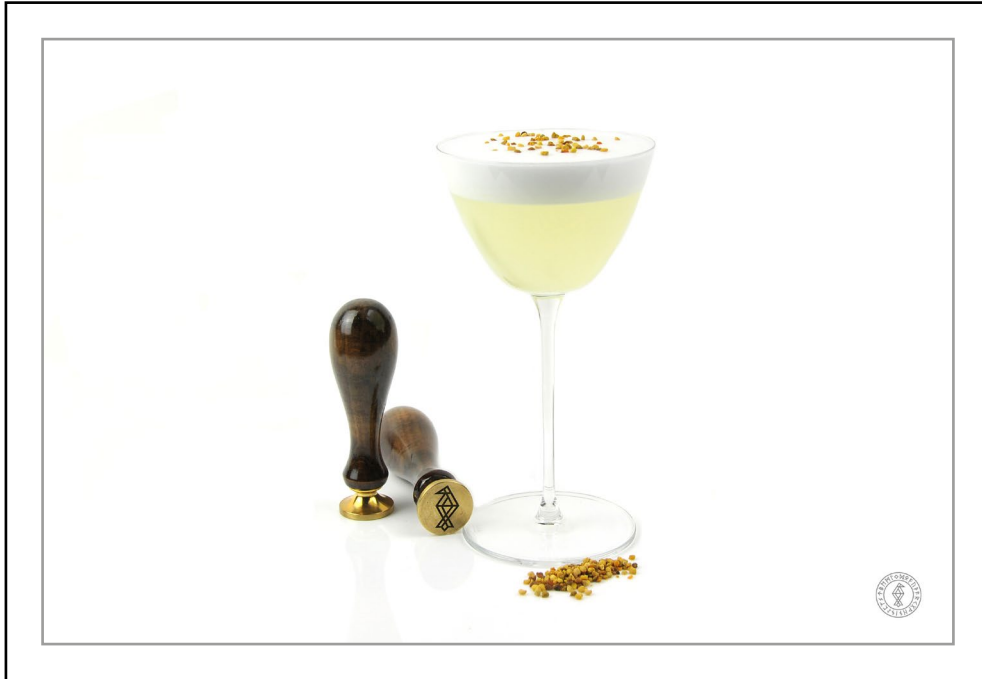
METHOD:

Add ice to a copa de balon glass
Build ingredients over ice.
Garnish with the berries, as desired.
Stir slightly, to disperse the berries through the ice.



HIVE

The Buzzing Beyla



INGREDIENTS:

50ml HRAFN GIN 'Cranachan'
20ml Lemon Juice
20ml Honey Syrup
25ml Egg White
Dab of Honey

METHOD:

Shake all ingredients over ice.
Double strain into a Coupe glass.
Garnish with a sprinkle of Bee Pollen.



LITTLE HOBBO

The Silent Era



INGREDIENTS:

30ml HRAFN GIN 'Cranachan'
30ml Bitter Truth Apricot Liqueur
30ml Lime Juice

METHOD:

Add all ingredients to an ice-filled shaker and shake vigorously.
Double strain into a chilled Coupe glass.
Garnish with lime peel.



RASPBERRY BASIL

The Varangian Guard



INGREDIENTS:

50ml HRAFN GIN 'Cranachan'

10ml Lemon Juice

6 Fresh Raspberries

3 Basil Leaves

25ml Soda

METHOD:

Add raspberries & basil to a shaker.

Gently muddle.

Add the remaining ingredients, except the soda.

Fill shaker with ice and shake.

Double strain into an ice filled lowball.

Top with soda.

Garnish with basil.



HRAFN GIN

THOUGHT & MEMORY



A premium dry gin, distilled with traditional botanicals and delicate mandarin. Fresh on the nose, light and smooth on the palate, with a distinctive warm and slightly spicy finish.



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.



BLOODY RAVEN

From the Tower to the Tumbler...



INGREDIENTS:

2 Pinches Celery Salt
2 Pinches Freshly Ground 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.



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.
Remove from the heat after 1 minute.
Add juniper, mandarin & Shiraz.
Return to the heat.
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.



DUNBAR

Martinez's Adopted Sister



INGREDIENTS:

50ml HRAFN GIN 'Thought & Memory'
30ml Cocchi Storico Vermouth Di Torino
5ml Maraschino Liqueur
1 Dash Angostura Bitters

METHOD:

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



FLIGHT OF THE RAVEN

"North, South, East & West"



INGREDIENTS:

45ml HRAFN GIN 'Thought & Memory'
30ml Grey Goose Vodka
15ml Bittermens Amère Nouvelle
15ml The Bitter Truth Violet Liqueur
2 Dashes The Bitter Truth Lemon Bitters

METHOD:

Add all the ingredients to a mixing glass over ice.
Stir until well-chilled.
Double strain into a chilled Coupe glass.
Garnish with a Maraschino cherry & lemon peel.



GIMLET

The Founder's Favourite



INGREDIENTS:

50ml HRAFN GIN 'Thought & Memory'
50ml Rose's Lime Cordial

METHOD:

Add all the ingredients in a shaker.
Add ice and shake for 30 seconds.
Strain into a chilled Coupe glass.
Garnish with lime zest.



GIN & TONIC

The Gold Standard



INGREDIENTS:

50ml HRAFN GIN 'Thought & Memory'
50ml Fever-Tree Light Tonic

METHOD:

Build ingredients over plenty of ice.
Garnish with a twist of lemon.

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



MANDARIN MOJITJÁ

A refreshing alternative



INGREDIENTS:

50ml HRAFN GIN 'Thought & Memory'
7 Mint Leaves
1/2 Unpeeled Mandarin, Chopped
10ml Sugar Syrup
100ml Fever-Tree Sicilian 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.



RAVEN BLACK

On the stroke of midnight...



INGREDIENTS:

6 Fresh Ripe Blackberries
1 Small Sprig of Rosemary
50ml HRAFN GIN 'Thought & Memory'
25ml Gabriel Boudier Crème de Mûres Sauvages
25ml Fresh Lemon Juice
25ml Sugar Syrup
2 Drops Orange 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.



RISTRETTO MARTINI

If Coffee was Kerouac



INGREDIENTS:

50ml HRAFN GIN 'Thought & Memory' or 'Valhalla'
25ml Nespresso Ristretto (Hot & Fresh)
25ml Mr Black Cold Press 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.



SAGE SMASH

... After the Rain



INGREDIENTS:

50ml HRAFN GIN 'Thought & Memory'
6 Sage Leaves
1/2 Lemon (cut into wedges)
10ml Honey Syrup
100ml Cloudy Lemonade - optional

METHOD:

Add sage & lemon to a shaker.
Gently muddle.
Add the remaining ingredients, except the lemonade.
Fill shaker with ice and shake.
Double strain into a Highball.
Top with lemonade, if required.
Garnish with lemon & sage.



SMOKED NEGRONI

Fire & Ice



INGREDIENTS:

30 ml HRAFN GIN 'Thought & Memory'
30 ml Campari
30 ml Antica Formula Carpano 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.



THE HONG KONG HRAFN

Solar Raven



INGREDIENTS:

100ml HRAFN GIN 'Thought & Memory'
Pinch of Saffron
120ml Tisane of Chinese Liquorice, Goji & Dragon Eye
1 Tspoon Longan Honey
50ml Egg White

METHOD:

Add first four ingredients to iced shaker.
Double strain into a new iced shaker.
Add egg white.
Repeat shaker and serve in a Martini glass.
Garnish with Liquorice root, Goji & Dragon Eye berries.



SORBETTO NEGRONI

Iced indulgence



INGREDIENTS:

120ml Water
120g Sugar
120ml Fresh sieved pink grapefruit juice
80ml HRAFN GIN 'Thought & Memory'
80ml Aperol Aperitivo
80ml Cocchi Vermouth Di Torino

METHOD:

Make a simple syrup by heating the sugar & water.
Remove from the heat, add the pink grapefruit juice.
Once cool add the HRAFN GIN, Aperol & Vermouth.
Freeze, blitz in food processor, re-freeze.
Serve in a Martini glass with a mandarin wheel garnish.



VIKING GRANITA

Frozen Brennivín



INGREDIENTS:

1 Btls Shiraz
70ml HRAFN GIN 'Thought & Memory'
1/2 Tsp Juniper Berries
1/2 Tsp Cloves
1 Stick Cinnamon
1 Mandarin, Sliced
250ml Water
125g Sugar

METHOD:

Over a low heat dissolve sugar in the water.
Add cinnamon & cloves and bring to boil.
Remove from the heat after 1 minute.
Add juniper, mandarin & Shiraz and return to the heat.
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

VALHALLA



An ultra-premium dry gin distilled with traditional botanicals and delicate mandarin. Deep and well balanced on the nose; rich on the palate; and with an elegant citrus finish.



DIRTY MARTINI

The Dirty Birdy



INGREDIENTS:

70 ml HRAFN GIN 'Valhalla'
1 Tsp Carpano Bianco Vermut
2 Tsp Castelvetro Olive Brine

METHOD:

Add all the ingredients into an ice filled mixing glass.
Stir till deeply chilled.
Double strain into a Martini glass.
Garnish with 3 Castelvetro olives.

(The trick with a martini is "Three sips and three olives")



MARTINI VALHALLA

Ride of the Valkyries



INGREDIENTS:

50ml HRAFN GIN 'Valhalla'
20ml Dry Vermouth
1Tsp Hometown Mandarin Water Liqueur

METHOD:

Shake all ingredients over ice.
Double strain into a chilled Martini glass.



OH JULETRE

How lovely are thy branches!



INGREDIENTS:

50ml HRAFN GIN 'Valhalla'
2 Dashes Angostura Bitters
25ml Lemon Juice
10ml Pine Syrup*
15 Fresh Cranberries
50ml Fever-Tree Light Tonic Water

METHOD:

Add the bitters, lemon juice, pine syrup and cranberries to a shaker, and muddle the cranberries.
Add the HRAFN GIN 'Valhalla' and ice and shake until chilled.
Strain into a rocks glass over ice, or a large chilled glass bauble!
Top with the Tonic Water.

**Pine syrup: Add 1 cup of water and 1 cup of sugar into a saucepan and bring to a simmer; stirring until dissolved. Reduce heat to low and add a handful of chopped pine needles. Stir and remove from heat and steep overnight. Strain out solids. Will keep, refrigerated, for up to three weeks.*



OPAL OF ODIN

The Well of Urd



INGREDIENTS:

50ml HRAFN GIN 'Valhalla'
20ml Blood Orange Juice
20ml Hometown Mandarin Water Liqueur
10ml Simple Syrup

METHOD:

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



PASSION BOMB

Sonnet 18



INGREDIENTS:

60ml HRAFN GIN 'Valhalla'
20ml Briottet Liqueur de Fruits de la Passion
1 & 1/2 Passionfruit pulp
3 Drops Orange Bitters

METHOD:

Add ingredients to an ice filled shaker.
Shaker till well chilled.
Double strain into chilled Coupe glass.
Garnish with a passionfruit float.
Serve with a shot of Prosecco, on the side.



REVERSE MARTINI

Gently does it...



INGREDIENTS:

25ml HRAFN GIN 'Valhalla'
50ml Noilly Prat Extra Dry Vermouth
2 Drops Orange Bitters

METHOD:

Fill a mixing glass with ice.
Add all the ingredients.
Stir for 30 seconds.
Double strain into a chilled Martini glass.
Garnish with a Maraschino cherry.



SKÅL

Wake the Einherjar



INGREDIENTS:

50ml HRAFN GIN 'Valhalla'
1Tsp Hometown Mandarin Water Liqueur

METHOD:

Pour 'Valhalla' over ice in a frozen glass.
Stir in the Mandarin Water Liqueur.



VALHALLA

As Nature Intended



INGREDIENTS:

50 ml HRAFN GIN 'Valhalla'

METHOD:

Pour over ice.

Garnish with a twist of lemon.

If preferred, a splash of water or Light Tonic can be added.



HRAFN GIN

VALKYRIE



A premium dry gin distilled with traditional botanicals and Jara citrus fruit. Light and sparkling on the nose, delicate and smooth on the palate with a deep spiced and opulent citrus finish.



AVIATION

A High Flyer



INGREDIENTS:

50ml HRAFN GIN 'Valkyrie'
10ml Luxardo Maraschino Liqueur
10ml Bitter Truth Violet Liqueur
20ml Lemon Juice

METHOD:

Half fill a cocktail shaker with ice.
Add all ingredients.
Shake & strain into a chilled Martini glass.
Garnish with a Maraschino cherry.



CARDAMOM RAVEN ROSE

The Art of Seduction



INGREDIENTS:

50ml HRAFN GIN 'Valkyrie'
25ml Hometown Rose Liqueur
10ml Fresh Lemon Juice
25ml Fresh Ruby Grapefruit Juice
2 Dashes Peychauds Bitters
1 Cardamom Pod

METHOD:

Lightly muddle cardamom pod at the bottom of shaker.
Add the rest of the ingredients & ice.
Shake for 20 seconds.
Double strain over fresh ice into a HiBall glass.
Add a splash of soda water.
Garnish with rose petals & lemon wedge.



DIAMONDS & RUST

What memories can bring...



INGREDIENTS:

50ml HRAFN GIN 'Valkyrie'
25ml Bitter Truth Crème de Violette Liqueur
25ml Lemon Juice
50ml Sparkling Shiraz

METHOD:

Add all ingredients except Prosecco to an ice-filled shaker and shake vigorously.
Double strain into a coupe glass.
Top with the Sparkling Shiraz.
and stir gently and briefly to combine.



NEGRONI MOUSSERENDE

Ticking all the boxes



INGREDIENTS:

30ml HRAFN GIN 'Valkyrie'
30ml Campari (ideally infused with strawberries)
30ml Antica Formula Carpano Vermouth
07ml Lime Juice
Tiny Pinch of Salt
75ml Still Mineral Water

METHOD:

Add all ingredients to a mixing glass & stir.
Chill contents as cold as possible without freezing solid (approx. 30 minutes).
Add to a carbonator, carbonate twice.
Pour into a chilled champagne flute.



ROSE & ELDERFLOWER GIMLET

Whole Lotta Love...



INGREDIENTS:

50ml HRAFN GIN 'Valkyrie'
20ml St Germain Elderflower Liqueur
20 ml Fresh Lime Juice
10ml Grenadine
10ml Hometown Rose Liqueur

METHOD:

Shake all ingredients over ice.
Double strain into a Coupe glass filled with ice.
Garnish with a miniature rose.



ROSE MARTINI

Le parfum sucré de vos roses s'évapore



INGREDIENTS:

50ml HRAFN GIN 'Valkyrie'
25ml Noilly Prat Extra Dry Vermouth
1tsp Hometown 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.



ROSEMARY GIMLET

That's for remembrance



INGREDIENTS:

50ml HRAFN GIN 'Valkyrie'
25ml Lime Juice
25ml Simple Syrup
Tsp Yellow Chartreuse
Sprig Rosemary

METHOD:

Add HRAFN GIN, lime juice & syrup to mixing glass.
Fill with ice and stir till well chilled.
Set aside.
Sprinkle Rosemary with Chartreuse and ignite.
Let Rosemary sizzle then put into iced lowball.
Double strain cocktail into glass.



HRAFN GIN

WINTER



A premium distilled gin of traditional botanicals and delicate mandarin infused with opulent myrrh and frankincense. Floral and sweet on the nose, smooth spice on the palate, with a beguiling Oud finish.



BLUEBERRY & LAVENDER COLLINS

Celebrate in Colour



INGREDIENTS:

50ml HRAFN GIN 'Winter'
50ml Udney Provender Blueberry & Lavender Shrub
30ml Blue Curaçao
100ml Fever-Tree Mediterranean Tonic/Prosecco

METHOD:

Half fill a cocktail shaker with ice.
Add the gin, shrub and curaçao.
Shake & strain into a HiBall.
Top with the Tonic or chilled Prosecco.
Garnish with blueberry skewer.



FRENCH 75

Soixante-Quinze



INGREDIENTS:

25ml Fresh Lemon Juice
25ml Sugar Syrup
50ml HRAFN GIN 'Winter'
100ml Champagne

METHOD:

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



PEAR TREE

...my true love gave to me



INGREDIENTS:

60ml HRAFN GIN 'Winter'
25ml St-Germain Liqueur
25ml Lemon Juice
25ml Sugar Syrup
1 Barspoon Fresh Pear Puree
Champagne

METHOD:

Add all ingredients except Champagne to an ice-filled shaker and shake vigorously.
Double strain into a Coupe glass.
Top with a splash of Champagne.
Garnish with a fan of fresh pear.



RAFFLES' SLING (FOR 2)

An Oriental Voyage



INGREDIENTS:

60ml HRAFN GIN 'Winter'
30ml Cherry Heering
15ml Dom Benedictine
15ml Cointreau
120ml Pineapple Juice
30ml Lime Juice
20ml Grenadine
1 Dash Angostura Bitters

METHOD:

Half fill a cocktail shaker with ice.
Add all ingredients, in order.
Long shake & strain into an ice filled HiBall.
Garnish with cherries.



APPENDIX

Equipment

**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.



APPENDIX

Glassware

**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.



APPENDIX

Techniques

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).



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