



**THE
LITTLE
PINKSTER
COCKTAIL
BOOK**

STEPHEN MARSH



It's been an absolute joy choosing the cocktails though rather tricky limiting it to just a dozen.

There's something here for all tastes and abilities, whether an aspiring mixologist or a seasoned bartender.

Deliciously dry, with a hint of fruit, and an exceptionally smooth finish, Pinkster is a wonderfully versatile gin. The subtle, delicate flavours invigorate a cocktail without overpowering.

With real raspberries at the heart of everything we do, these recipes also include some of our natural by-products. Waste not, want not.

I hope you enjoy my hand-picked collection. Shake and stir away to your heart's content and when you come back down to earth, please let me know how it was for you.

Happy mixing,

A handwritten signature in pink ink that reads 'Stephen'.

Stephen Marsh
Founder

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THE NATURAL CHOICE

I didn't set out to make a pink drink. Promise.

After experimenting at home, I worked my way through an entire fruit bowl before discovering that raspberry delivered the best flavour.

Ever since that kitchen table eureka moment, we've always been about fresh fruit rather than fancy flavourings. The raspberries are grown locally to our rural Cambridgeshire HQ and we only produce the gin during the raspberry cropping season.

Unlike many of our pink peers, there's no added sugar in the gin. Our sweetness is entirely natural, allowing you to taste the real raspberries.

As part of our commitment to cutting out waste, we're busy recycling the inebriated leftover fruit. To be honest, why wouldn't you? Gin-soaked raspberries are one of life's little luxuries. Truly sustainably scrummy, as you're about to discover.

So that's our story. The accidental pink gin pioneers, tickling tastebuds since 2013.



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THE CLASSIC PINKSTER & TONIC

I spent five years perfecting the Pinkster recipe and another ten enjoying this deliciously dry G&T. The garnish is genius. Placing a sprig of well-spanked, fresh mint on the surface seriously elevates the whole tasting experience as the minty aromas hit your senses before the first sip.

INGREDIENTS

50ml Pinkster

Fever-Tree Indian Tonic or
Fever-Tree Elderflower Tonic

Raspberries and fresh mint

METHOD

Build in an ice filled glass

Garnish with raspberries and a sprig of
well-spanked fresh mint



THE WINTER PINKSTER & TONIC

When the nights are drawing in and it's time to hunker down in front of a roaring fire, I heartily recommend our winter warmer G&T.

The aromatic tonic adds a touch of spice, and the clove-studded orange garnish brings an intense flavour. An all-time favourite of mine.

INGREDIENTS

50ml Pinkster

Fever-Tree Aromatic Tonic

Orange and cloves

METHOD

Build in an ice filled glass

Garnish with an orange slice studded
with cloves



GIMLET

The classic cocktail ingredients are alcohol, something sweet and something sour and this contemporary twist on a traditional gin cocktail has it all. Unashamedly pink and fabulously simple to make, it's also easy to pre-batch and will keep for weeks in the fridge. Just shake it like you mean it before pouring. Little surprise this is a best-seller at our pop-up events.

INGREDIENTS

50ml Pinkster
25ml fresh lime juice
25ml sugar syrup
12.5ml Pinkster Raspberry & Hibiscus Spritz
Raspberries and a lime

METHOD

Pour into a shaker
Add a couple of raspberries
Shake and then pour into an ice-filled glass
Garnish with a wedge of lime



WINTER GIN JAM COCKTAIL

We recycle the inebriated raspberries leftover from making Pinkster as Gin Jam, and from there it was but a short hop to producing our very own deseeded cocktail mix. If the nights are drawing in, do try our Winter Cocktail Mix, rich in orange zest and allspice.

INGREDIENTS

50ml Pinkster

25ml Pinkster Winter Cocktail Mix

Tonic water

Orange and thyme

METHOD

Build the gin and the tonic in an ice filled glass

Stir in the Pinkster Winter Cocktail Mix

Garnish with orange peel and thyme



PINKTINI

A Martini in a bar that serves them regularly is superb. But vermouth is a fortified wine and goes off within weeks of opening, so bin that fusty bottle lurking at the back of your cupboard and try elderflower cordial instead. Its distinctly delicious taste complements the raspberries perfectly. For an additional twist, we've added in our Spritz. Best of all, both bottles can sit around for years without losing flavour. Although I rather doubt they'll get the chance.

INGREDIENTS

50ml Pinkster

10ml Elderflower cordial or
Pinkster Elderflower & Raspberry Spritz

Mint and a handful of raspberries

METHOD

Fill shaker with ice, throw in several raspberries and then add five parts Pinkster to one part cordial or Pinkster Elderflower & Raspberry Spritz

Shake and pour into an ice-cold Martini glass.
Garnish with a raspberry and a sprig of mint



PINKSTER HOT TODDY

When temperatures are hovering above zero, not much beats a boozy hot toddy. Born out of necessity over recent winters, this has become a firm favourite in the Marsh household. Store in a thermos and drink on the move. Needs must.

INGREDIENTS

-SERVES 3-

75ml Pinkster

330ml apple juice

1 tbsp Pinkster Winter Cocktail Mix

Lemon and several cloves

METHOD

Heat the apple juice, Winter Cocktail Mix and cloves in a pan over a medium heat

Bring to simmering point, pour into a teacup then add the Pinkster (approximately 25ml of gin per 100ml apple juice)

Garnish with a slice of lemon



RASPBERRY ROYALE FIZZ

Nothing accompanies the pear notes of prosecco better than the intense berry and subtle floral notes of Pinkster Raspberry and Hibiscus Spritz. Prosecco has more than enough sugar already, so the dryness of the mix is ideal. For a double fruit hit, add in a slug of gin for good measure. This is a devilishly simple way to pink up your prosecco.

INGREDIENTS

25ml Pinkster Raspberry & Hibiscus Spritz

12.5ml Pinkster (optional)

Top up with prosecco

Lemon and a raspberry

METHOD

Add gin and Pinkster Spritz into a glass and stir

Add a fresh raspberry

Top with prosecco or champagne and garnish with a lemon curl



THE PERFECT PINKSTER SPRITZ

With reduced alcohol, our spritz base is a light refreshing drink. The Elderflower and Raspberry version is crafted with wild elderflower foraged from East Anglian hedgerows whilst Hibiscus and Raspberry is infused with exotic hibiscus flowers. I love it with soda, especially Fever-Tree's Mexican Lime Soda if you can lay your hands on a bottle. Best of all, a regular 25ml measure has a third of the calories than your average glass of wine.

INGREDIENTS

25ml Pinkster Spritz
(either Elderflower & Raspberry
or Raspberry & Hibiscus)

Fever-Tree Mexican Lime Soda

Fresh lime

METHOD

Build in an ice filled glass

Garnish with a wedge of lime



BERRY-LOMA

Drum roll for a juniper variation of the tequila-based Paloma cocktail. Whilst it may look daunting and has more ingredients than I normally use, it's quite simple and well worth the extra effort. Feel free to be inventive with the garnish, though leave out the tasty thyme at your peril.

INGREDIENTS

20ml Pinkster

25ml Pinkster Raspberry & Hibiscus Spritz

1 tbsp Pinkster Gin Jam

85ml pink grapefruit juice

Top up with soda

METHOD

Add ingredients into cocktail shaker (except for soda and garnishes) then shake with ice

Fine strain into a glass with ice then top with soda. Garnish with fresh grapefruit and thyme, mint, or rosemary



WINTER SPRITZ

Here's another festive tippie and no apologies for extolling the virtues of orange once again.

A terrifically simple serve, the Italian Blood Orange Soda works sublimely well with the raspberry and hibiscus notes of the spritz, alongside the fail-safe garnish of orange peel and a few cloves. If you thought spritz was just for summer, then think again.

INGREDIENTS

25ml Pinkster Raspberry & Hibiscus Spritz
Fever-Tree Italian Blood Orange Soda
Orange and cloves

METHOD

Build in an ice filled glass
Garnish with an orange slice studded
with cloves



BRAMBLE

This contemporary classic needs little introduction. With a nod to the original, we've added a major dose of fruit. The blackberries and the intense raspberry notes of the Pinkster Spritz are a gloriously natural pairing. This cocktail always reminds me of late summer although I've never had the patience (or perhaps a steady enough hand) to skewer blackberries. I'm usually too busy making refills.

INGREDIENTS

50ml Pinkster

12.5ml Pinkster Raspberry & Hibiscus Spritz

20ml fresh lemon juice

Handful of fresh blackberries

METHOD

Add three blackberries to your glass, muddle and top with crushed ice

Pour in the gin, Pinkster Spritz, lemon juice and stir with a barspoon

Top with crushed ice and garnish with blackberries



PINKSTER COLLINS

A last hurrah for our take on the traditional Tom Collins. If you have the time and inclination, the simple syrup is best pre-made by dissolving sugar in hot water on a 1:1 basis and allowing to cool. At home, I make this in jugs even if there's only a few of us as it always disappears reassuringly fast. A sure-fire winner for pre-batching, what's not to like?

INGREDIENTS

50ml Pinkster

25ml fresh lemon juice

12.5ml sugar syrup

Fresh mint and a handful of raspberries

Top up with soda

METHOD

In a highball glass, muddle the raspberries and simple syrup

Add the gin and lemon juice, and stir to combine

Fill with ice and top with soda. Garnish with raspberries and a sprig of mint



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