



VALENTINES DAY FIZZ

You're the Gin to my Tonic

SERVINGS: 2

MIXING TIME: 5 MIN

INGREDIENTS

- 60ml**
Egoli Strawberry Gin
- 60ml**
Pomegranate Juice
- 200ml**
Premium Tonic Water
- 1 Tsp**
Rose Water
- Garnish**
Rose Petals
- Strawberries
- Mint

METHOD

- Combine all the liquids in a pitcher and stir gently to infuse the flavours. DO NOT SHAKE THIS DRINK!
- Fill two glasses to the top with cubed ice.
- Pour the Pomegranate Rose Gin Fizz over ice.
- Gently stir to combine and then garnish with rose petals, strawberries and mint. Sip and enjoy.

NOTES

This Valentine's Day Gin Fizz is a gin-based cocktail with pomegranate juice, premium tonic and a splash of rosewater. The sweet tone of the pomegranate juice and the floral notes of rose water are perfect complements to this romantic gin.



PINK SONIC

Light & Refreshing.

SERVINGS: 1

MIXING TIME: 5 MIN

INGREDIENTS

25ml

Egoli Strawberry Gin

75ml

Soda Water

75ml

Premium Tonic Water

Garnish

Fresh Strawberries

Dried Orange Peel

METHOD

- Build over cubed ice in a Copa de Balon glass.
- Add Egoli Strawberry Pink Gin.
- Fill the glass with Tonic & Soda Water.
- Gently stir to combine and then garnish with fresh strawberries & dried orange peel.

NOTES

Egoli Strawberry Sonic provides the ideal base for a lighter option for those wishing to enjoy a drink under one unit of alcohol.



PEAS & Q'S

Mind your P's & Q's

SERVINGS: 1

MIXING TIME: 5 MIN

INGREDIENTS

- 60ml**
Egoli Strawberry Gin
- 60ml**
Premium Tonic Water
- 1 Tsp**
Rose Syrup
- 1 Tsp**
Rose Water
- Garnish**
Strawberries
- Rose Petals
- Sprig of Mint Leaves

METHOD

- Add Egoli Strawberry Pink Gin, rose syrup and rose water in a shaker. Shake well for 2 minutes.
- Add liquids from the shaker into a Copa de Balon glass. swirl the glass to infuse the flavours.
- Fill the glass to the top with cubed ice and top with chilled tonic water.
- Gently stir to combine and then garnish with Strawberries, Rose petals and Mint leaves.

NOTES

The ideal summertime drink that serves notes of strawberries and mint built on a base of Egoli Strawberry Gin.