



SPIRIT GUIDE

Gin is enjoying something of a renaissance at present. Here's how to make it like an expert

Our expert is
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 A range of gin, including Hendrick's, is available at Dubai Duty Free

Illustration by: John Marsland

Gin Mare

Almost herbal in flavour, this Spanish gin is distilled in Mediterranean herbs, including basil, thyme, rosemary and olives.

Drink with Mediterranean tonic.

The herbal oils in this tonic go well with the Mediterranean flavours of the gin.

Garnish with raspberries and rosemary.

The rosemary brings out the earthy notes, while the raspberries add sweetness.

Accompany with oysters.

Gin is best with light dishes, so try oysters with a squeeze of lemon.

Hendrick's

Distilled in western Scotland, this popular gin is light, easy to drink, and infused with rose and cucumber botanicals.

Drink with premium Indian tonic.

The clean, crisp taste complements the refreshing flavours of the gin and cucumber.

Garnish with cucumber and rose water.

The slices of cucumber along with rose water will enhance the gin's botanical flavours.

Accompany with bruschetta.

Use fresh tomatoes or mozzarella along with chopped shallots and balsamic vinegar.

Edgerton Original Pink Gin

Fourteen botanicals go into this London gin, but it's the pomegranate that gives it the vibrant colour and sweetness.

Drink with elderflower tonic.

Playing on the fruitiness of the gin, this tonic makes for a sweet and summery drink.

Garnish with blueberries and cassia bark.

The cassia brings out the spicy tones, while the blueberries add to the sweetness.

Accompany with tuna carpaccio and lemon.

A light meat with a citrus taste that brings out the orange and lemon peel in the gin.