

The Wet Martini

A classic with a citrus punch

*A wet Martini refers to the amount of vermouth used.
The more vermouth, the wetter.*

Specs:

20ml (2/3oz) chilled vermouth

40ml (1 1/3oz) chilled gin or vodka

Some really good ice

A grapefruit twist to garnish

Equipment:

An icy cold Martini glass

An icy cold mixing glass

A barspoon

A julep strainer

Method:

Add vermouth and gin (or vodka) to your chilled mixing glass.

Fill mixing glass with ice and stir until you reach your desired dilution.

Strain in to coupe or Martini glass.

Take your grapefruit twist and fold it sharply over the glass to express all the citrus oils, adding a flavour punch to your drink.

Curl the twist around itself to give it a nice glass holding shape and pop it into the glass.

Suggested ingredients:

We like to use *Regal Rouge Lively White*, a semi dry white vermouth for this drink. It has a really good quality wine base for a vermouth, and features interesting native botanicals, which is important as it's more of a feature in the martini.

For gin fans, a floral and herbaceous gin works well. For Australians, *Poor Tom's* is a good pick, otherwise the Scottish *The Botanist Gin* is fairly widely available.

If vodka is your thing, then *Ketel One* is perfect for this drink. Partially copper pot distilled, this vodka has more texture.

FYI - Made with vodka, this drink was once known as *A Kangaroo Kicker!*

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