

Vesper Martini

James Bonds foretrukne cocktail

Pynt: Citronpeel

Ingredienser:

- 4 cl gin
- 2 cl vodka
- 2 cl Lillet Blanc
- Citronskal til pynt
- Isterninger

Fremgangsmåde

- Hæld is i glaset.
- Hæld alle ingredienserne over i en shaker med is og shake i ca. 10 sek.
- Hæld isen fra glasset og finestrain over i det nedkølede glas.
- Pynt med citronskal.



James Bond

"Shaken, not stirred"

'A dry martini,' he said. 'One. In a deep champagne goblet.'

'Oui, monsieur.'

'Just a moment. Three measures of gin, one of vodka, half a measure of Lillet. Shake it very well until it's ice-cold, then add a large thin slice of lemon peel. Got it?'

'Certainly, monsieur.'

The barman seemed pleased with the idea.

'Gosh, that's certainly a drink,' said Leiter. Bond laughed.

'When I'm ... er ... concentrating,' he explained, 'I never have more than one drink before dinner. But I do like that one to be large and very strong and very cold, and very well-made. I hate small portions of anything, particularly when they taste bad. This drink's my own invention. I'm going to patent it when I think of a good name.'

— Casino Royale, kapitel 7: Rouge et Noir



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