

# Bombay Sapphire raises the glass in celebration of World Gin Day

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*Seasoned mixologist Cameron Hawkins reveals how to put a spin on the classic to mark celebrations on the second Saturday in June*

Attention gin lovers, it's time to celebrate your favourite tippie. Saturday, 12 June is officially World Gin Day, a global celebration of all things gin. And, with its uniquely balanced flavour profile, **Bombay Sapphire** is the ideal canvas for cocktail creativity to mark the occasion. Here are three recipes recommended by **Bombay Sapphire** brand ambassador Cameron Hawkins to let you stir your cocktail creativity. And the best part is they're simple enough for you to easily whip up in the comfort of your home.



## Gin and Tonic Twist – Pink Grapefruit and Rosemary

This cocktail lets you switch up your usual G&T, with punchy grapefruit and fresh rosemary tantalising the bright and fresh taste of the world's leading gin brand.

### Ingredients

- 50ml **Bombay Sapphire**
- 100ml premium tonic water
- Garnish
- One pink grapefruit wedge – gently squeezed
- One rosemary sprig – gently awoken

### Method

- Squeeze a pink grapefruit wedge into a balloon glass then drop in.
- Add rosemary sprig and Bombay Sapphire, swirl well to infuse.
- Fill the glass with cubed ice and top with premium tonic water.
- Gently fold/stir to combine
- Enjoy!

## The Secret English Garden

A refreshing take on the English Garden Cocktail, blending **Bombay Sapphire** with refreshing ginger ale and cloudy apple juice.

### Ingredients:

- 50ml **Bombay Sapphire**
- 25ml Eager cloudy apple juice
- 75ml refreshing light ginger ale
- Garnish
- One thinly sliced granny smith apple disc
- One thinly sliced lemon wheel
- One sprig of lemon thyme

### Method

- Place the lemon wheel and apple disc into the bottom of a highball glass
- Add **Bombay Sapphire** and cloudy apple juice.
- Swirl well to infuse.
- Fill the glass with cubed ice on top with ginger ale.
- Gently stir/fold to mix.
- Garnish with a lemon thyme sprig placed into the glass.
- Enjoy!



For further information about **Bombay Sapphire®** visit [www.bombaysapphire.com](http://www.bombaysapphire.com) (you need to be 18 or older to access the site).

Stockist available: [www.takealot.com](http://www.takealot.com)

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