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## VESPER

### BACKGROUND

The Vesper is a take on a classic Dry Martini, invented by Ian Fleming for Bond.

### INGREDIENTS

1 Part	Absolut Elyx
3 Part	Plymouth Gin
½ Part	Lillet Blanc

### GLASS

Cocktail

### GARNISH

Lemon Peel Twist

### METHOD

1. Pour the vodka, gin and vermouth into a cocktail shaker.
2. Add one scoop of ice.
3. Shake ingredients well.
4. Double strain into a cocktail glass.
5. Slice a small peel of lemon, spritz over the glass to release the oils and drop into glass.