



XEDEQUA

INNOVATIVE
SPIRITS
HANDCRAFTED
IN TRIESTE

RECIPES MAKING GINTERIOR EVEN BEST





Bee's Knees Honey Cocktail

Ingredients:

- . 2tsp (teaspoon) honey
- . 50ml Ginterior
- . 25ml lemon juice
- . Ice
- . Lemon zest strip to serve

Method

Put the honey in a small jug or cup and add 1tsp freshly boiled water. Stir well until smooth and the honey is nicely thinned down.

Pour the honey mixture into a cocktail shaker along with the gin, lemon juice and a large handful of ice. Shake until the outside of the shaker feels very cold.

Double strain into a cocktail glass or a coupe and garnish with a curled strip of lemon zest-you can do this by wrapping it tightly around a spoon handle.



Juniper + Tangerine Gin Fizz

Ingredients:

- . Honey Thyme Simple Syrup
 - . 1 cup water
 - . 1 cup honey
 - . 10 sprigs of thyme
- Tangerine & Honey Thyme Cocktail
- . 2 ounces Ginterior
 - . Juice from 1 tangerine about 1/2 cup
 - . 1 tablespoon honey thyme simple syrup
 - . spring of thyme for garnish

Method

In a small sauce pan, bring water and honey to a boil. Stir until the honey is dissolved. Keep an eye on it, the simple syrup will bubble up as soon as it starts boiling. Pour the warm simple syrup into a glass container and add the sprigs of thyme to steep. Transfer to the fridge to cool.

In a martini shaker, combine all the cocktail ingredients with ice and shake until cold. Strain into a martini glass. Garnish with a sprig of thyme.



Gintiorange

Ingredients:

- . 5 cl Ginterior,
- . 2 dashes liquid honey,
- . Orange zests,
- . 3 dashes Orange essence oil,
- . Orange garnish.

Method

In a short tumbler glass, put the Orange zests, the liquid honey and the Orange essence oil: stir until the honey is dissolved, add ice 3 cube ice and Ginterior, stir and add Orange garnish.



Ginty lime

Ingredients:

- . 4.5 cl Ginterior,
- . 1.5 cl lime juice,
- . 1 tea-spoon of brown-sugar,
- . Ice3cube ice,
- . Orange zests garnish.

Method

Add all the ingredients into a shaker and fill it with ices cube, give it a quick shake and dump into a Xedequa's short tumbler glass. Garnish with an orange zest.



Spiced Pear Ginterior Cocktail

Ingredients:

- . 30 ml Ginterior,
- . Ice3cube ice to fill up the shaker,
- . 20 ml freshly squeezed lemon juice,
- . 20 ml spiced pear sugar syrup,
- . 50 ml pear juice,
- . Soda water Fever Tree, to top-up.
- . Sprig of thyme, cinnamon stick or star anise to garnish.

Method

Fill a shaker with ice. Add Ginterior, lemon juice, pear juice and spiced pear syrup.

Replace the lid and shake for 15 seconds or until shaker becomes frosty.

Strain into your cocktail glass. Top up with soda water.

Garnish with a sprig of thyme and/or a star anise, and serve.



GinTEArior

Ingredients:

- . A tea bag as your preference,
- . 1,5 cl Ginterior,
- . 2 teaspoon of Marasca's honey
- . Orange slice as garnish.

Method

Start brewing your preferred tea. Pour Ginterior and the honey in a glass, stir them up and mix with tea, still warm. Now garnish with orange slice and enjoy it!



Gintychito

Ingredients:

- . 4,5 cl Ginterior
- . 1 teaspoon of Marasca's honey
- . 1,5 cl orange juice
- . 2 dash Angostura House of Angostura
- . Basilichito Borea e Rossi Bevande
- . Ice3cube ice
- . Some leaf of basil as garnish

Method

Fill a shaker with Ice3cube ice. Add Ginterior, Marasca's honey, orange juice and Angostura. Replace the lid and shake until it becomes frosty. Strain into a Xedequa's short tumbler glass. Top up with Basilichito. Garnish with some leafs of basil and serve.



Ginty Beer

Ingredients:

- . 4,5 cl Ginterior,
- . 9 cl Beer IPA Lagunitas,
- . 4,5 cl Acqua Brillante Recoaro.

Method

Get your Xedequa's short tumbler glass, fill it with ice and stir it until becomes frosty. Add Ginterior, Lagunita and Acqua Brillante, stir them together blending foamily and serve.



Ginty Fizz (with grapefruit and rosemary)

Ingredients:

- . 6 cl Ginterior,
- . 6 cl Grapefruit juice,
- . A barspoon of liquid sugar,
- . 1 dash of soda water,
- . Ice3cube ice
- . Rosemary and a slice of grapefruit as garnish

Method

Get your tumbler glass filled with Ice3cube ice, then add Ginterior, liquid sugar, grapefruit juice and soda; stir them softly together and garnish with Rosemary and a slice of grapefruit and serve.



LineA Ginterior (by 2snow1980 – Mykonos, Greece)

Ingredients:

- . 40 ml Ginterior,
- . 20 ml Vodka infused with camomille & saffron,
- . 10 ml Lychee & Rose syrup,
- . 10 ml lime juice,
- . 1 eggwhite.
- . Garnished with lemon twist and maraschino cherry

Method

We put all the ingredients in the shaker with the spiral of the strainer, without ice since all came cold.

After we strain in Xedequa's short tumbler glass, we springle some butterfly pea powder and garnish with two strawberry pearls.



Ginty Tales (by Ed Tales - UK)

Ingredients:

- . 40 ml Ginterior,
- . 25 ml VSOP Cognac,
- . 10 ml Maraschino,
- . 3 dashes orange bitters,
- . Ice3cube ice
- . Garnished with lemon twist and maraschino cherry

Method

Get your short tumbler glass filled with Ice3cube ice, then add Ginterior, Cognac, Maraschino and orange bitter; stir them softly together and garnish with lemon twist and maraschino cherry and serve.



Barcollo Collins with Ginterior

(by barman Mario Lupi)

Ingredients:

- . 2 oz Ginterior,
- . 0.45 oz Fresh Orange squeezed Juice (2 or+1 sugar),
- . 1 oz fresh lime squeezed juice,
- . Ice3cube ice
- . Soda topping & grape fruit slice as garnish

Method Build:

Get your tumbler glass filled with Ginterior and the juices, stir them and then add Ice3cube ice and the soda water, so to keep it fresh and sparkling, ending with garnish and serve it.

New version coming soon😊



Ginty Negroni

Ingredients:

- . 1 ounce Ginterior
- . 1 ounce bitter
- . 1 ounce sweet vermouth
- . Ice3cube ice
- . Garnish: orange peel

Method Build:

Add Ginterior, bitter and sweet vermouth to a mixing glass filled with Ice3cube ice, and stir until well-chilled. Strain into a rocks glass over a large ice cube. Garnish with an orange peel.



Ramos Ginterior

Ingredients:

In a shaker:

- . 50ml Ginterior
- . 20ml Lime juice
- . 20ml Sugar syrup
- . 20ml Liquid cream
- . 20ml Pasteurized White Egg

Method Build:

Shaker all together with ice, pour the drink filtering it onto an high tumbler glass, add soda.

Garnish: grated tonka bean.

AWARDS



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