

Vieux Mot Martini

Serves 1 | Active Time: 5 minutes | Total Time: 5 minutes

Swick

Chef's Notes

St-Germain liqueur is rather expensive but it is FANTASTIC! If you have not tried it before, I highly recommend treating yourself. It can also be used to create many other delicious cocktails.

Here is what the company has to say about the flavor: "Neither passionfruit nor pear, grapefruit nor lemon, the sublime taste of St-Germain hints at each of these and yet none of them exactly. It is a flavor as subtle and delicate as it is captivating. A little like asking a hummingbird to describe the flavor of its favorite nectar. Très curieux indeed, n'est-ce pas?"

Step 1: Making the Martini

- 1 1/2 oz gin
- 1/2 oz St-Germain (elderflower liqueur)
- 3/4 oz lime juice
- 1/4 oz simple syrup
- pink grapefruit, for garnish

The recipe for this drink often calls for Plymouth gin, but you can use other gins. The bartender that gave me this recipe uses Tangueray gin. The key to this drink is really the St-Germain liqueur, which is made from elderflower. He also used fresh lime juice rather than fresh lemon juice, which is generally what most recipes call for. Feel free to experiment, not only with that but also with the amounts of each ingredient.

Before you start prepare a simple syrup using a 1:1 ratio of water to sugar.

To prepare the martini, pour the gin, St-Germain, lime juice and simple syrup into a martini shaker that is filled with ice. Shake vigorously and strain into a chilled martini glass.

If desired, top the drink of with a segment of pink grapefruit, if desired.