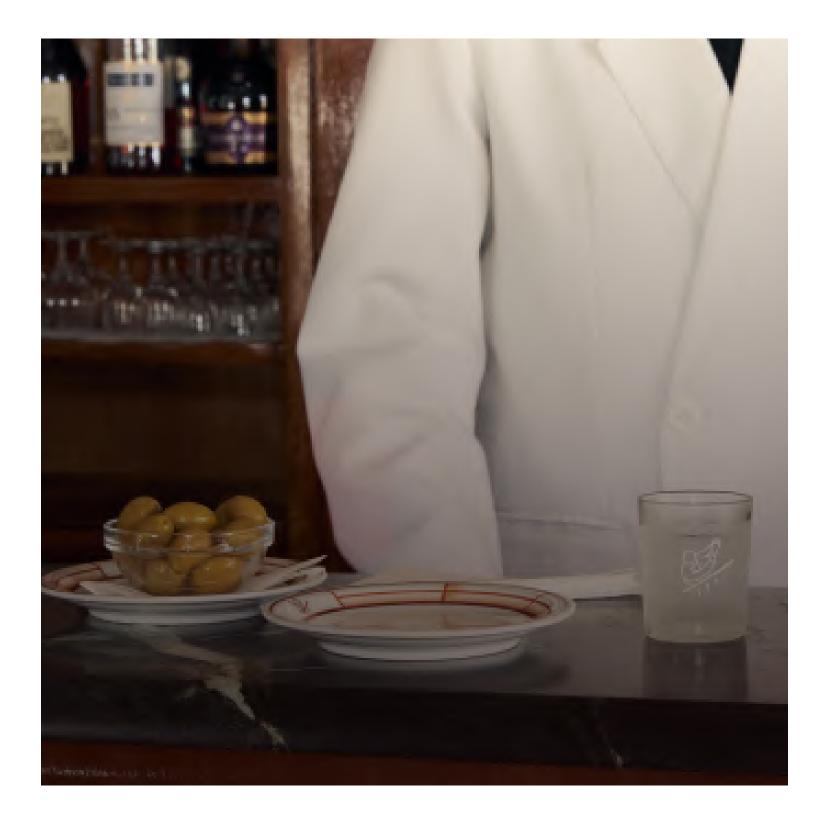


GIN COCKTAIL

Montgomery, the Dry Martini recipe according to Hemingway

When it comes to this drink, there is one thing that comes to mind: the Montgomery is a dry cocktail. It is neither sweet nor bitter, nor yet sour or salty. It is purely and exquisitely dry. This is the secret of a cocktail that has long been part of the history of Harry's Bar, just like the man who invented it, Mister Ernest Hemingway.





INGREDIENTS

Only two essential ingredients are required to mix a perfect Montgomery, in a 15 to 1 ratio

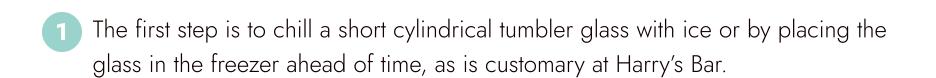
- 3 oz. of Gin
- 0,15 oz. of Vermouth Dry

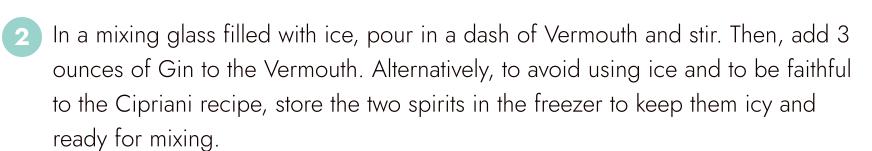
• Ice

Lemon rind

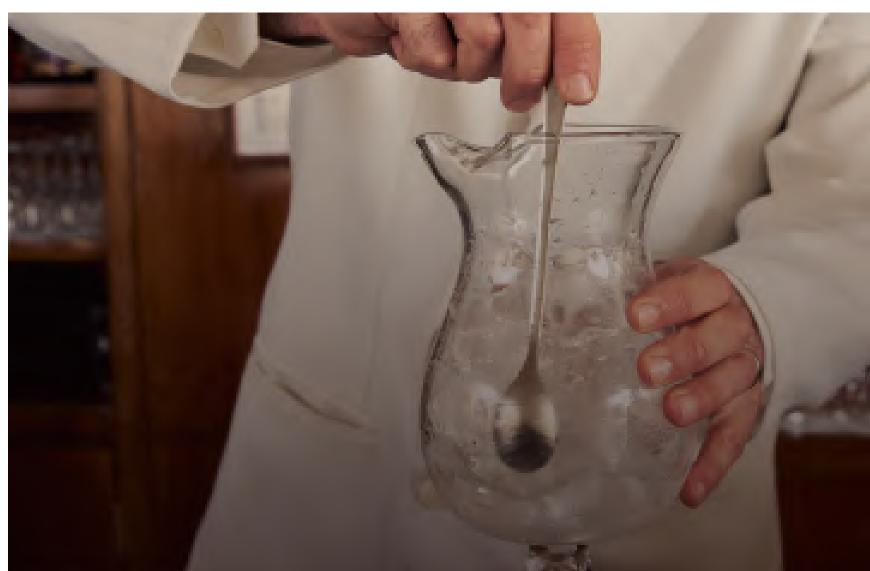
RECIPE AND TIPS FOR A HOMEMADE MONTGOMERY

Aromatic precision defines this Mixology excellence as a true legend. Here are the steps to prepare it.









Montgomery www.ciprianidrinks.com



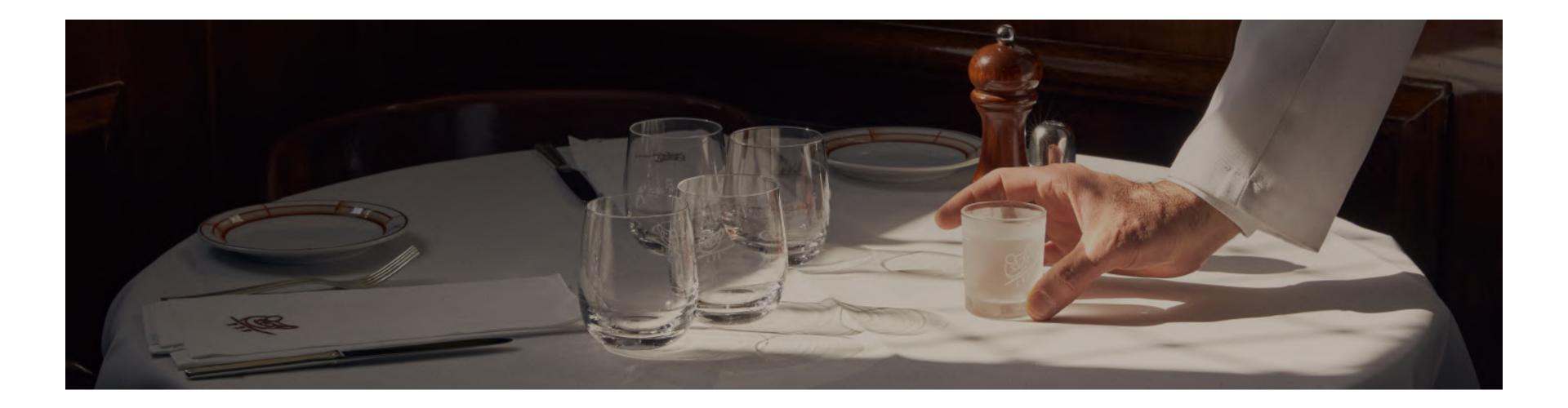
3 Stir gently with the help of a stirrer.



Pour the drink into a cooled glass, straining out the ice used during mixing.



FOR GARNISHES LOVERS, ADD A TWIST OF LEMON RIND AND THE MONTGOMERY IS READY TO BE SERVED.



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