

ESSENCE  
OF THE EAST



FINEST SPIRIT  
OF THE WEST

MY JOURNEY TO LONDON FROM A MUCH LOVED HOMETLAND IN THE AEGEAN REGION OF TURKEY HAS INSPIRED ME TO SHARE MY PASSION FOR FOOD AND DRINK.

BY BLENDING THE FLAVOURS FROM AN ANCIENT EMPIRE AND INFUSING WITH ONE OF MAJESTY, WE BRING AN ENCHANTING SPRIT EVOLVED THROUGH LOVE.

UGUR KAYAN  
*Creator of Anatolia Gin*

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# ANATOLIA TURKISH DELIGHT GIN

## *Enchanting Rose Infusion*

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UGUR KAYAN CREATOR OF ANATOLIA GIN TURKISH DELIGHT, OTHERWISE KNOWN AS LOKUM, IS A FAMOUS TURKISH SWEET. TRADITIONAL LOKUM DATES BACK OVER 500 YEARS WITH THE LEGEND OF ITS INCEPTION COMING FROM THE TIMES OF THE OTTOMAN EMPIRE. FIRST PRODUCED IN THE ANATOLIAN LANDS OF ASIAN TURKEY.

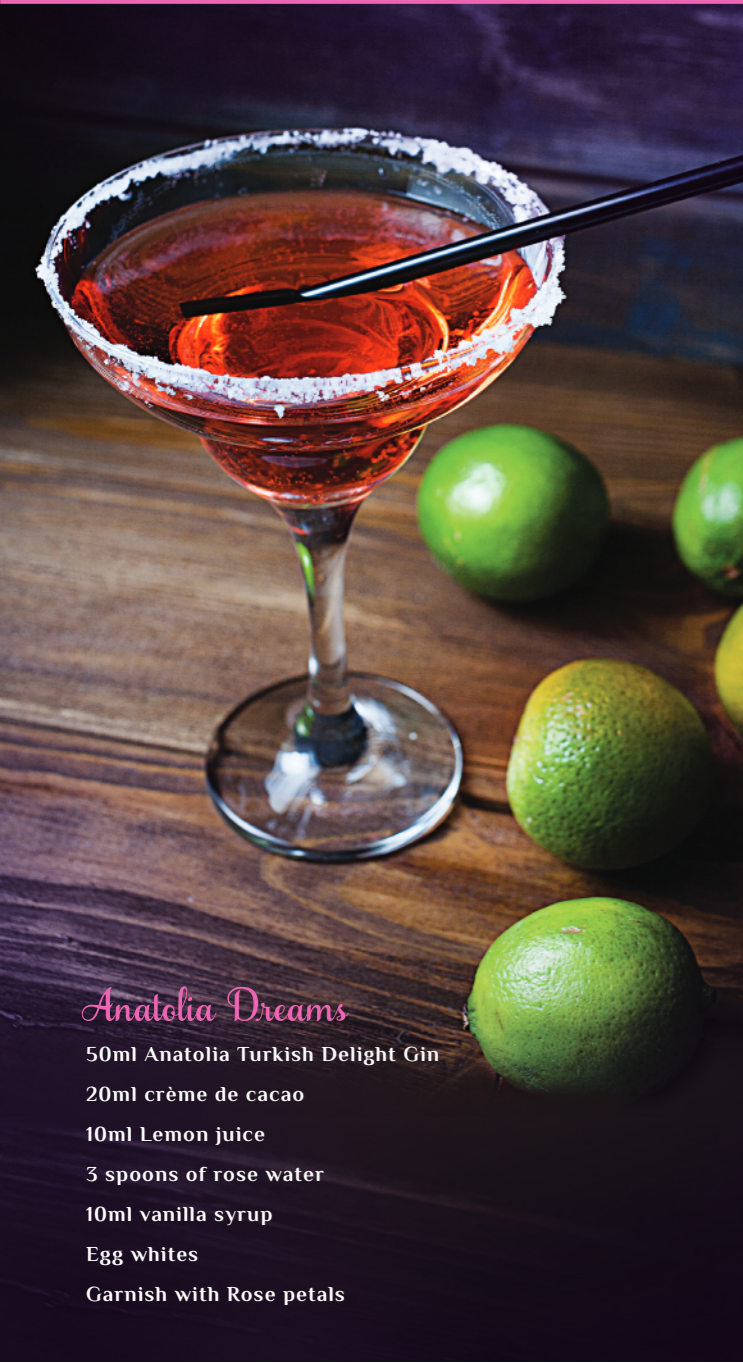
AFTER YEARS OF BEING A TREAT THAT WAS A HIDDEN TREASURE IN TURKEY, THE 19TH CENTURY SAW AN UNKNOWN BRITISH TRAVELLER DISCOVER THE DESSERT AND BRING IT BACK OVERSEAS. FAILING TO REMEMBER THE DISH BY ITS TRADITIONAL NAME, HE RENAMED IT TURKISH DELIGHT, WHICH IS HOW THE NAME CAME TO BE.

ANATOLIA TURKISH DELIGHT GIN IS AN ENCHANTING INFUSION WITH THE ESSENCE OF THE EAST AND THE SPIRIT OF THE WEST. ROSE FLAVOURS BLENDED WITH THE FINEST LONDON GIN CREATING A DELIGHTFUL FLORAL FINISH.



ENCHANTING INFUSION OF ROSE  
WITH THE FINEST LONDON GIN





### Anatolia Dreams

- 50ml Anatolia Turkish Delight Gin
- 20ml crème de cacao
- 10ml Lemon juice
- 3 spoons of rose water
- 10ml vanilla syrup
- Egg whites
- Garnish with Rose petals



### Turkish Delight Martini

- 50ml Anatolia Gin
- 40ml sweet Vermoth
- 25ml Cranberry Juice
- Creme de Cacao
- 40ml sweet vermouth on dry ice cubes stirred for 20 seconds
- Pour away the vermouth and add 50ml of Anatolia gin and a 25ml of cranberry juice and stirred for 30 seconds.
- Add splash of creme de cacao. Double strain into a chilled martini glass.



### Turkish Kiss

- 25ml Anatolia Turkish Delight Gin
- 15ml raspberry syrup
- Prosecco to top
- Raspberries to garnish
- Fill a cocktail shaker with ice, then add the gin and pink raspberry liqueur.
- Shake for 30 seconds. Strain into a chilled champagne flute (or two), then top up with champagne.
- Garnish with a few raspberries or rose petals.



### Anatolia Gin & Raspberry Fizz

- 50ml Anatolia Turkish Delight Gin
- 100ml prosecco
- 10ml Grenadine syrup to taste
- 1 punnet raspberries to muddle & garnish
- Fresh mint, to muddle and garnish
- Add some raspberries and 4 mint leaves to a shaker and muddle.
- Then add in your pink gin, syrup, ice and give it a good shake. Next, pour in your prosecco.
- Fill your glass with ice and garnish with remaining mint and raspberries.