



SANDY LEAF  
— farm —

COLOUR  
CHANGING GIN  
*instructions*

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Make your own magical colour  
changing gin in just 12 hours





# LET'S GET STARTED

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With this kit you'll be able to make 5 x 700ml bottles of your own colour changing gin (you don't need to make it all at once).


The process is incredibly simple and takes just 12 hours to finish. We also include an Earl Grey tea infusion sachet, so you can optionally give your finished gin an extra flavour dimension.

The kit includes everything you need to get started, just add 700ml gin per batch. You can also use other clear spirits such as white rum or vodka.

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## LET THE FUN BEGIN

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Turn inexpensive gin into something magical in just 12 hours



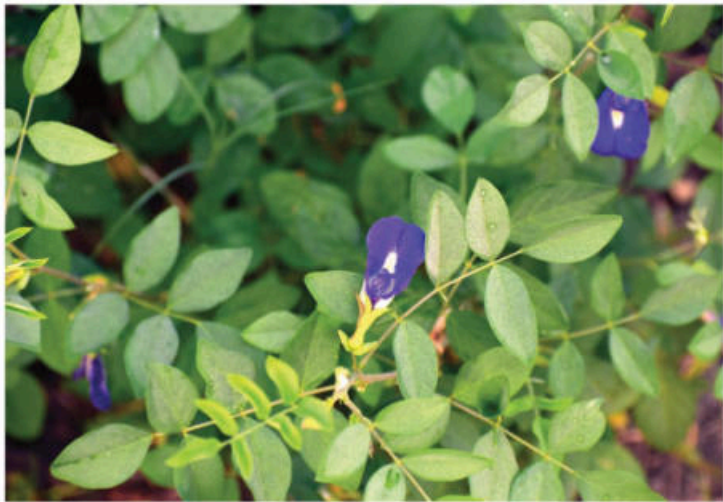
At Sandy Leaf Farm, we want making your own amazing food and drinks at home to be easy and enjoyable. We've written this guidebook to help you make magical infused gin and create a delicious colour-changing slushie gin cocktail.

We hope you enjoy making your infused gin as much as we enjoyed developing the recipes. If you ever need any help, we're just a message away via our help centre on our website.



## THE MAGIC INGREDIENT

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### BLUE PEA FLOWERS

Blue pea flowers contain a naturally occurring dye that changes colour depending on the pH (acidity or alkalinity) of the liquid they are in. When in a neutral or alkaline liquid, the gin appears blue. When mixed with an acidic liquid, it changes from blue to purple or pink.

When the blue pea flowers are dissolved into the gin, or another spirit, they turn a purplish-blue shade, as alcohol itself is slightly acidic. When the blue gin is mixed with tonic water, it should turn pink. For the best transformation, follow the 'Colour Changing G&T Recipe' in this booklet.



## THE RECIPE

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With this kit, you can make five 700ml bottles of magical colour-changing gin. The infusion takes around 12 hours. You can add the flowers straight into the bottle for the strongest colour, or place them in one of the drawstring paper filter bags for a tidier infusion — feel free to try both and see which you prefer. Use the pipette to test the colour change: it only happens when you add something acidic, such as tonic water. Some diet tonics aren't very acidic, so you may need an extra squeeze of lemon before adding them to your gin. For an extra flavour twist, add 1tsp of the Earl Grey infusion for the last hour (Step 3).

### YOU WILL NEED

- The bottle the gin came in, or a glass jar, to infuse and store your gin in
- 700ml of gin per batch
- Measuring jug



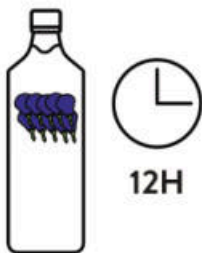
#### Step 1

Add 8–10 blue pea flowers to a 700ml bottle of gin.  
*Tip: Add them straight in for the strongest colour, or use a paper filter bag for a tidier infusion.*



#### Step 2

Seal the bottle and give it a gentle shake to get the infusion started.

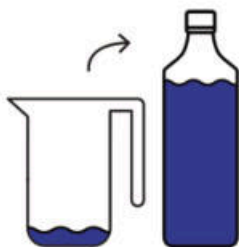


### Step 3

Wait 12 hours for the colour to infuse from the flowers into the gin.  
*Optional: add 1 tsp of the Earl Grey infusion for the last hour.*

### Step 4

If loose-infused, strain the gin through the reusable straining cloth into a jug. If you used a paper filter bag, remove it and let it drip, a gentle press is fine, but avoid squeezing to keep the gin clear. Discard the flowers/bag and rinse the straining cloth for next time.

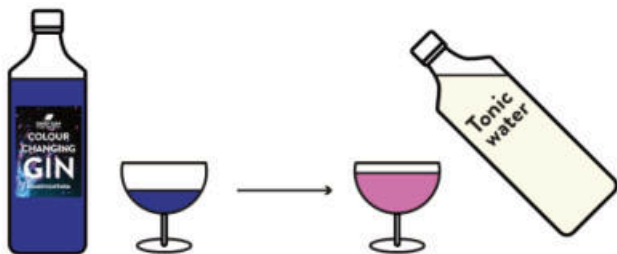


### Step 5

Rinse out your bottle and pour the gin back in.

### Step 6

Label the bottle using the supplied label. It will keep for up to a year.



### Step 7

Follow the 'Colour Changing G&T Recipe' on page 10. Watch the magic happen when you mix tonic water with your Colour Changing Gin! An extra squeeze of lemon also helps the effect. The colour change is best viewed against a white background, such as the coaster included in the kit.

## WANT A STRONGER COLOUR CHANGE?

Some tonic waters aren't very acidic, so you may want to pre-mix your tonic water with some lemon juice. This is particularly an issue for diet and slimline tonic waters.



## HINTS & TIPS

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### **How to store your gin**

We recommend either recycling an old spirit bottle or using a swing-top Kilner bottle. Don't store your gin in a plastic or metal container, as this may negatively affect the taste of the gin.

### **I'm not seeing the colour change**

The colour change is best viewed against a white background, such as the coaster included in the kit. Against dark or coloured backgrounds the colour change will be less visible. If you still don't see any colour change, please get in touch so we can investigate!

### **Do the blue pea flowers have a taste of their own?**

The flowers have only a very mild taste, which you should hardly notice once the gin has been diluted into a gin and tonic. If you use the included Earl Grey infusion, that is more than strong enough to completely cover it.

### **How to make more of the Earl Grey infusion**

We don't sell refill packs for any of our kits; instead, we encourage customers to experiment with their own blends. The only thing to bear in mind for infusions used with the Colour Changing Gin is that they must not include acidic ingredients such as lemon peel, as that could prevent the effect from working properly.

## NEED SOME HELP?

Check out our brand-new help centre at:  
[www.sandyleaffarm.com](http://www.sandyleaffarm.com)



# COLOUR CHANGING G&T

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Follow the steps below for a G&T with an impressive colour change, perfect for wowing your dinner party guests.

## YOU WILL NEED (PER GLASS)

- 50ml colour changing gin
  - 100ml tonic water
  - Ice
  - Lemon juice
1. Place your glass on the white coaster included in the kit. Using this as a background will make the colour change more pronounced.
  2. Pour 50ml colour changing gin into your glass.
  3. Add a couple of ice cubes.
  4. Pour over 100ml of tonic water and watch the colour change right before your eyes. For a more intense colour change you can also add a squeeze of lemon juice.





# MAGIC COCKTAIL SLUSHIE

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One other use for your blue pea flowers is to make blue crushed ice for your cocktails. This will give you the most striking colour change, as you'll see the colour change from completely blue to pink. The end result is truly magical and is guaranteed to impress your dinner party guests!

The recipe below uses gin and tonic, but you could also substitute lemonade or any other non-alcoholic alternative. If you don't have a blender, you can also crush your ice by hand by placing it in a sandwich bag and crushing with a rolling pin.

## YOU WILL NEED

- 500ml cold water
  - Measuring jug
  - Ice cube tray
  - Blender
1. Add both 8-10 (1g) blue flowers and 500ml of cold water into a jug and leave in the fridge for 12 hours.
  2. When all the colour has extracted, filter out the flowers using the reusable cotton filter bag.
  3. Pour the blue water into an ice cube tray and place in the freezer until it has frozen completely.
  4. Remove the ice cubes and crush using a blender.
  5. Fill cocktail glasses with the blue ice and pour over your chosen cocktail. We recommend premixing a gin and tonic, also add a big squeeze of lemon juice, and then pouring over the ice all at once. This will give you the most impressive colour change.



## Anweisungen für den Colour Changing Gin

Mit diesem Set können Sie fünf 700 ml-Flaschen magischen Gins herstellen, der die Farbe wechselt. Der gesamte Infusionsvorgang dauert 12 Stunden. Mit der im Lieferumfang enthaltenen Pipette können Sie die Farbänderungen in Ihren Cocktails testen. Die Farbe ändert sich nur von blau nach rosa, wenn Sie eine etwas säurehaltige Zutat, beispielsweise Tonic Water, mit Gin mischen. Um noch etwas mehr Geschmack aus dem Gin herauszukitzeln, können Sie in der letzten Stunde der Infusion in Schritt 3 noch einen Teelöffel Earl Grey hinzufügen.

**Sie benötigen:** 700 ml nicht-aromatisierten Gin pro Herstellung, einen Messbecher

1. Legen Sie 8-10 (1 Gramm) blaue Blüten in eine 700 ml-Flasche Gin.
2. Machen Sie den Deckel drauf und schütteln Sie die Flasche ein wenig, um die Infusion einzuleiten.
3. Warten Sie 12 Stunden, bis sich die blaue Farbe der Blüten mit dem Gin vermischt. Wahlweise: Fügen Sie in der letzten Stunde 1 Teelöffel Earl Grey hinzu.
4. Mit dem wiederverwertbaren Baumwollfilter können Sie nun den Gin in einen Becher abgießen. Entsorgen Sie die Blüten und spülen Sie den Filter aus, damit Sie ihn für die nächste Herstellung verwenden können.
5. Spülen Sie die Flasche aus und gießen Sie den Gin zurück. Kennzeichnen Sie die Flasche mit dem im Lieferumfang enthaltenen Etikett. Er kann ein Jahr lang aufbewahrt werden.
6. Gießen Sie den Gin zunächst in ein Glas mit Eis. Wenn Sie nun Tonic hineingießen, verfärbt sich der Drink von blau nach rosa. Ein Spritzer Zitrone hilft, die Wirkung zu verstärken. Der Farbwechsel kann am besten vor einem weißen Hintergrund überprüft werden, beispielsweise mit dem beiliegenden Untersetzer.

**Benötigen Sie Hilfe?** Besuchen Sie unsere Hilfe-Seite, unter [www.sandyleaffarm.com/help](http://www.sandyleaffarm.com/help) (momentan nur auf Englisch)



## Istruzioni per il cambio di colore del Gin

Con questo kit potrai realizzare cinque bottiglie da 700ml di gin magico che cambia colore. L'intero processo di infusione dura 12 ore. Usa la pipetta inclusa nel kit per testare i cambiamenti di colore nei tuoi cocktail. Il cambiamento di colore dal blu al rosa si verifica solo quando un ingrediente più acido, come l'acqua tonica, viene miscelato con il gin. Per una dimensione extra di sapore al tuo gin, aggiungi 1 cucchiaino di tè Earl Grey durante l'ultima ora di infusione nel passaggio 3.

**Avrai bisogno di quanto segue:** 700 ml di gin non aromatizzato per lotto, brocca graduata

1. Metti 8-10 (1 g) fiori blu in una bottiglia di gin da 700 ml
2. Metti il coperchio e agita leggermente, ciò favorirà l'avvio dell'infusione.
3. Attendi 12 ore affinché il colore blu possa diffondersi dai fiori nel gin. Facoltativamente: aggiungi 1 cucchiaino di tè Earl Grey durante la prima ora.
4. Con il filtro di cotone riutilizzabile, filtra il tuo gin in una caraffa. Getta i fiori e risciacqua il filtro per la prossima preparazione.
5. Sciacqua la tua bottiglia e versaci il gin. Applica un'etichetta di quelle in dotazione nel kit. Il gin si conserva per un anno al massimo.
6. Versa prima il tuo gin in un bicchiere con ghiaccio. Mentre versi l'acqua tonica, la bevanda cambierà di colore e passerà da blu a rosa. L'aggiunta di qualche goccia di limone favorirà l'effetto del cambio di colore. Il cambio di colore si vede meglio su uno sfondo bianco, come il sottobicchiere incluso nel kit.

**Hai bisogno di aiuto?** Visita il nostro centro di supporto (disponibile al momento solo in lingua inglese) a: [www.sandyleaffarm.com/help](http://www.sandyleaffarm.com/help)



## Modifiez la couleur de votre gin:

Ce kit vous permettra de fabriquer cinq bouteilles de 700 ml de gin aux diverses couleurs tout aussi magiques. Le processus d'infusion prend 12 heures. Utilisez la pipette fournie pour tester les changements de couleur de vos cocktails. Le changement de couleur du bleu au rose ne se produit que si vous mélangez un ingrédient plus acide avec le gin, comme du soda. Pour sublimer le goût de votre gin, ajoutez 1 cuillère à café d'infusion Earl Grey au dernier moment, à l'étape 3.

**Comment faire?** 700 ml de gin non aromatisé par lot, un pichet doseur

1. Placez 8 à 10 (1 g) fleurs bleues dans une bouteille de gin de 700 ml.
2. Mettez le couvercle et secouez délicatement afin de favoriser l'infusion.
3. Attendez 12 heures pour que la couleur bleue des fleurs infuse dans le gin. Facultatif : ajoutez 1 cc de l'infusion Earl Grey la première heure.
4. À l'aide du filtre en coton réutilisable, filtrez votre gin dans une carafe. Jetez les fleurs et rincez le filtre pour la fois suivante.
5. Rincez votre bouteille et remettez le gin. Étiquetez à l'aide de l'étiquette fournie. Le gin se conserve jusqu'à un an.
6. Servez d'abord votre gin dans un verre avec de la glace. Ajoutez le tonique, il passera du bleu au rose. Un filet de jus de citron renforcera l'effet souhaité. Le changement de couleur est plus facile à observer sur un fond blanc, notamment avec le sous-verre inclus dans le kit.

**Besoin d'aide?** Visitez notre centre d'aide (uniquement disponible en anglais pour le moment) à l'adresse [www.sandyleaffarm.com/help](http://www.sandyleaffarm.com/help).



## Instructies voor van kleur veranderende gin:

Met deze kit kun je vijf 700ml flessen magische van kleur veranderende gin maken. Het hele infusieproces duurt slechts 12 uur. Gebruik de inbegrepen pipet om de kleurenveranderingen in je cocktails te testen. De kleurverandering van blauw naar roze gebeurt alleen als je een ingrediënt met hogere zuurgraad door de gin mixt, zoals tonic water. Voor een extra smaakdimensie in je gin voeg je bij stap 3 voor het laatste uur 1 tl. earl grey infusion aan je infusie toe.

**Wat heb je nodig:** Per batch 700 ml gin zonder toegevoegde smaak, een maatbeker

1. Doe 8 - 10 (1 g) blauwe bloemen in een 700 ml fles gin
2. Doe de dop erop en schud hem even, dit helpt om het infusieproces te starten.
3. Wacht 12 uur om de blauwe kleur van de bloemen in de gin te laten trekken. Optioneel: voeg 1 tl. earl grey infusion toe voor het laatste uur.
4. Giet de gin door het herbruikbare katoenen filter heen in een beker. Gooi de bloemen weg en spoel het filter uit, klaar voor gebruik bij de volgende batch.
5. Spoel je fles uit en doe dan de gin er weer in. Plak er een meegeleverd flessenlabel op. Je kunt het tot een jaar lang bewaren.
6. Giet je gin eerst in een glas met ijs. Terwijl je de tonic erbij giet, verandert het van blauw naar roze. Een klein beetje citroensap versterkt dit effect. De kleurverandering is het best te zien tegen een witte achtergrond, zoals de in de kit inbegrepen onderzetter.

**Hulp nodig?** Bezoek ons hulpcentrum (momenteel alleen in het Engels beschikbaar) op [www.sandyleaffarm.com/help](http://www.sandyleaffarm.com/help)



## Instrucciones de cambio de color de la ginebra:

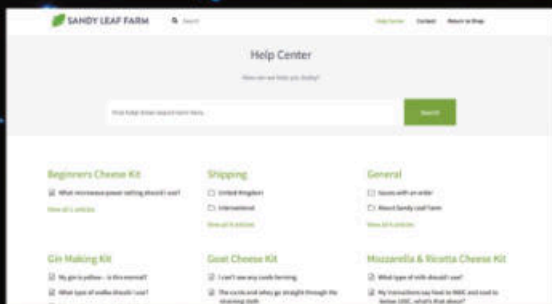
Con este kit podrá fabricar cinco botellas de 700ml de ginebra mágica que cambia de color. Todo el proceso de infusión transcurre en 12 horas. Utilice la pipeta incluida para probar los cambios de color en sus cócteles. El cambio de color de azul a rosa ocurre solo cuando se mezcla un ingrediente más ácido con la ginebra, como la tónica. Para darle una dimensión de sabor adicional a su ginebra, añada 1 cucharadita de la infusión de earl grey durante la última hora de la infusión en el paso 3.

**Qué necesita:** 700 ml de ginebra sin sabor por lote, Jarra medidora

1. Coloque de 8 a 10 (1 g) flores azules en una botella de ginebra de 700 ml
2. Ponga la tapa y agítelo un poco, esto ayudará a que comience la infusión.
3. Espere 12 horas para que el color azul se infunda de las flores en la ginebra. Opcional: añada 1 cucharadita de la infusión de Earl Grey durante la última hora.
4. Usando el filtro de algodón reutilizable, cuele su ginebra en una jarra. Deseche las flores y enjuague el filtro listo para el siguiente lote.
5. Enjuague la botella y vuelva a verter la ginebra. Etiquete utilizando la etiqueta de la botella suministrada. Se puede almacenar hasta un año.
6. Vierta su ginebra primero en un vaso con hielo. A medida que vierte tónica en la bebida, cambiará de azul a rosa. Un chorrito extra de limón también ayuda al efecto. El cambio de color se ve mejor sobre un fondo blanco, como el posavasos incluido en el kit.

**¿Necesita ayuda?** Visite nuestro centro de ayuda (solo disponible en inglés en este momento) en [www.sandyleaffarm.com/help](http://www.sandyleaffarm.com/help)

# NEED SOME HELP?



We have cocktail ideas, answers to commonly asked questions, and much more on our brand-new help centre at:

[www.sandyleaffarm.com](http://www.sandyleaffarm.com)

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