



AMARGÉRO

Recipe ideas

Amargéro on the rocks (The classic!)

6 cl Amargéro

pour into a pre-chilled tumbler with 2 large ice cubes and garnish with 2 orange slices.

Amargéro Spritz (The more natural alternative to a well-known drink...)

4 cl Amargéro,

6 cl dry cava or champagne

pour into a wine glass along with 2 large ice cubes and stir, add a splash of soda water, stir gently again and garnish with a slice of orange and a sprig of rosemary.

Amargéro Soda (The light and refreshing summer drink)

4 cl Amargéro,

6 cl Soda water

pour into a pre-chilled tumbler (or highball glass) with 2 large ice cubes, stir gently and garnish with half a slice of orange.

Amargéro Verano (very refreshing)

5 cl *Amargéro*,
5 cl dry white wine,
a good squeeze of fresh lemon juice

pour in a tumbler along with two large ice cubes, stir thoroughly and garnish with an orange zest

Amargéro Breakfast Martini (inspired by Charles from Bar Más Amor, Palma, Mallorca)

5 cl *Amargéro*,
2,5 cl Gin,
2,5 cl fresh lemon juice
and, depending on the desired sweetness, 2-3 bar spoons (teaspoons) of sweet orange marmalade

pour into a bar shaker along with plenty of ice and shake vigorously. Strain through a bar strainer and then pour through a fine tea strainer into a pre-chilled martini goblet and garnish with a dried slice of blood orange. By the way, it doesn't just taste good for breakfast...

Amargéro Negroni (inspired by Salvador from Bar Club Pollença, Pollença, Mallorca)

3 cl *Amargéro*,
3 cl red vermouth (alternatively white vermouth),
3 cl Gin

pour into a cocktail mixing glass along with plenty of ice cubes, and stir for at least 1 minute until the contents are very cold. Then drain into a pre-chilled tumbler with a large ice cube and garnish with 2 orange slices quarters (use grapefruit or lemon slices for garnish in the white vermouth version!).

So, now let your creativity run wild while mixing!

We are always happy to receive new creations, which you are welcome to share with us at recipes@amargero.com.