



Negroni

Servings: 1

Preparation Time: 5 minutes

Start to Finish Time: 15 minutes

The Negroni originated in 1919, named after an Italian nobleman, Canillo Negroni, from Florence. Syrupy, smooth and sweet from the vermouths.

1 1/2 ounces Tanqueray London Dry Gin

1 ounce Campari

MIX to Make HOUSE SWEET VERMOUTH

1/2 ounce Dolin Rouge Vermouth

1/2 ounce Punt E Mes

GARNISH

1 each orange twist (garnish)

Campari: Italy- The shockingly red liqueur is infused with 68 different bitter herbs and aromatic plants, a secret recipe of natural ingredients that dates back to 1860 and has become an Italian tradition.

Dolin Rouge Vermouth: Chambéry, France - From its start in 1821, Dolin Vermouth de Chambéry has been the benchmark for fine French Vermouth. Dolin Rouge imparts lovely spicy notes amid its light and fresh profile.

Punt E Mes: Italy - Sweet vermouth deep and intriguing, from the dark winy color to the plummy, raisin-like fragrance. A fleeting sweetness, redolent of dried fruits and juicy prune notes, gives way to a dry, bitter finish, which saves it from becoming cloying.



Add Tanqueray and Campari to mixing glass.

Mix the two vermouths in a small container and add 1 ounce to the mixing glass.

Stir over ice, then strain into a double rocks glass.

Garnish with an orange twist.

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