

Aereo Elefante

See the Elephant, bourbon, grapefruit and lemon, lifted by fresh basil.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Shaken	Fresh basil

INGREDIENTS

$\frac{3}{4}$ oz See the Elephant Amaro
 $\frac{3}{4}$ oz Straight bourbon whiskey
 $\frac{3}{4}$ oz Giffard Pamplemousse liqueur
 $\frac{3}{4}$ oz Fresh lemon juice
4 leaves Fresh basil
torn; extra fresh basil for garnish

METHOD

1. Chill a coupe glass. Tear four basil leaves and add them to a cocktail shaker.
2. Add See the Elephant, bourbon, Giffard Pamplemousse and fresh lemon juice, then fill the shaker with ice.
3. Shake enthusiastically until thoroughly chilled.
4. Double-strain into the chilled coupe to catch the torn basil, and garnish with fresh basil.

BARTENDER'S TIP

Tear the basil just before shaking and fine-strain the drink. Fresh lemon juice keeps the equal-parts mixture bright without adding extra syrup.

THE STORY

Created by Amanda Phelps at Frannie & the Fox in Charleston, South Carolina. This recipe is credited to her in the supplied See the Elephant cocktail collection.

Full recipe, variations and bottle notes: amaroaficionado.com/recipes/aereo-elefante