

Amaro Alexander

A brandy Alexander that grew up and moved to Bologna.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Shaken	Grated dark chocolate

INGREDIENTS

1 oz Cognac

VS is fine here

1 oz Amaro Averna

or Meletti for a softer, more vanilla-forward drink

1 oz Heavy cream

cold

1 tsp Grated dark chocolate for garnish

METHOD

1. Chill a coupe thoroughly.
2. Shake cognac, amaro and cream with ice for 12 seconds — you want it aerated, not just cold.
3. Double-strain into the chilled coupe.
4. Grate dark chocolate over the surface.

BARTENDER'S TIP

Shake hard and long. An under-shaken cream drink separates in the glass; a properly aerated one holds a velvety texture right to the last sip.

THE STORY

The Brandy Alexander was a Prohibition-era favorite that fell out of fashion for being too sweet. Replacing the crème de cacao with a caramel-toned Sicilian amaro restores the balance and gives the drink a spiced, herbal backbone.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/amaro-alexander