

Amaro Bramble

Hedgerow fruit and Italian roots over a mound of crushed ice.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Rocks	Shaken, over crushed ice	Blackberry and a lemon wheel

INGREDIENTS

1 oz London dry gin
1 oz Amaro Montenegro
¾ oz Fresh lemon juice
¼ oz Simple syrup
½ oz Crème de mûre
blackberry liqueur, for drizzling

METHOD

1. Shake gin, amaro, lemon and syrup with ice for 10 seconds.
2. Strain into a rocks glass filled with crushed ice.
3. Drizzle the crème de mûre over the top so it bleeds down through the ice.
4. Garnish with a blackberry and a lemon wheel. Serve with a straw.

BARTENDER'S TIP

Pour the mûre last and slowly, in a spiral. The bleed is the drink's signature — stir it in and you have thrown away both the look and the layered first sip.

THE STORY

Dick Bradsell created the Bramble at Fred's Club in 1980s Soho, chasing the taste of picking blackberries as a child on the Isle of Wight. Amaro adds the bitter, root-cellar depth that gin alone cannot supply.

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