

Amaro Daiquiri

Three-ingredient perfection with a bitter Italian third.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Shaken	Lime wheel

INGREDIENTS

1½ oz White rum

Plantation 3 Stars

¾ oz Amaro Nonino Quintessentia

¾ oz Fresh lime juice

½ oz Simple syrup

scale back — the amaro is sweet

1 Lime wheel for garnish

METHOD

1. Chill a coupe hard — a daiquiri lives or dies on temperature.
2. Shake all liquid ingredients with ice for 12 seconds.
3. Double-strain into the frozen coupe.
4. Notch a lime wheel onto the rim.

BARTENDER'S TIP

Taste before you strain. Nonino carries real sugar, and depending on your limes you may want the simple syrup down to a quarter ounce.

THE STORY

The daiquiri is the bartender's diagnostic drink: nothing hides in it. Which is exactly why Nonino works here — its grappa base and barrel time add texture that plain rum can't, without pushing the drink out of its three-ingredient discipline.

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