

Amaro Gimlet

Gin, lime cordial, and a bitter Alpine finish.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Nick & Nora	Shaken	Lime twist

INGREDIENTS

1½ oz London dry gin

¾ oz Amaro Braulio

or Nonino for a softer, less alpine version

¾ oz Fresh lime juice

½ oz Simple syrup

or lime cordial, if you keep it

METHOD

1. Chill a Nick & Nora glass.
2. Shake gin, amaro, lime and syrup with ice for 10–12 seconds.
3. Double-strain into the chilled glass.
4. Express a lime twist over the surface and rest it on the rim.

BARTENDER'S TIP

Braulio's mountain-pine bitterness needs the extra half ounce of syrup. If you switch to sweeter Montenegro, cut the syrup to ¼ oz or the drink turns flabby.

THE STORY

The gimlet began as a British naval scurvy remedy — gin cut with lime cordial. The amaro version is a modern craft-bar variation, using the liqueur's pine and gentian notes to echo the gin's juniper instead of fighting it.

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