

Amaro Milk Punch

Clarified, crystal-clear, and silkier than any cocktail has a right to be.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
12 hr	Advanced	Rocks	Milk-clarified, batched	Lemon twist

INGREDIENTS

8 oz Amaro Nonino

or a mix of amari totalling 8 oz

6 oz Aged rum

6 oz Fresh lemon juice

the acid does the curdling

4 oz Simple syrup

8 oz Whole milk

full fat, warmed slightly

METHOD

1. Combine the amaro, rum, lemon juice and syrup in a pitcher.
2. Pour that mixture slowly INTO the warm milk — never the other way around — and watch it curdle.
3. Rest for 1 hour, then refrigerate overnight so the curds settle.
4. Strain through a coffee filter or fine cloth; re-pour the first cloudy runnings back through until it runs clear.
5. Bottle and refrigerate. Serve 3 oz over a large cube with a lemon twist.

BARTENDER'S TIP

Liquid into milk, never milk into liquid, or the curd forms in one dense lump and clarifies nothing. And do not rush the filter — gravity does the work overnight.

THE STORY

Milk punch dates to 17th-century England — Benjamin Franklin sent a recipe in a 1763 letter, and bottles were known to keep for decades. The milk proteins bind tannins and bitter compounds, which makes the technique uncannily well-suited to amaro.

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