

Amaro Old Cuban

Audrey Saunders' mint-and-champagne classic, with a bitter float.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
5 min	Medium	Coupe	Shaken and topped	Mint leaves

INGREDIENTS

1½ oz Aged rum

Bacardi 8 or Appleton Signature

¾ oz Fresh lime juice

1 oz Simple syrup

6 Mint leaves

2 dashes Angostura bitters

2 oz Prosecco

brut, ice cold

¼ oz Amaro Montenegro

floated

METHOD

1. Gently press the mint with the lime and syrup in a shaker — bruise, don't shred.
2. Add rum, bitters and ice, then shake for 10 seconds.
3. Double-strain into a chilled coupe.
4. Top with prosecco, then float the amaro over the back of a bar spoon.
5. Float two fresh mint leaves on the surface.

BARTENDER'S TIP

Float the amaro last and don't stir. The whole point is the gradient — bitter on the nose, bright and minty by the third sip.

THE STORY

Audrey Saunders created the Old Cuban at Pegu Club in 2001 — a mojito wearing black tie. The amaro float is the newer New York addition: it gives the drink a bitter first sip that resolves into mint and rum underneath.

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