

Amaro Sgroppino

Venice's lemon-sorbet palate cleanser, made grown-up with amaro.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
5 min	Easy	Flute	Whisked	Lemon zest twist

INGREDIENTS

2 scoops Lemon sorbet
rock hard, straight from the freezer

1 oz Amaro Montenegro
or Meletti for a softer, vanilla note

2 oz Prosecco
brut, very cold

1 Lemon zest twist for garnish

METHOD

1. Chill a flute in the freezer for at least ten minutes.
2. Put the sorbet in a cold metal bowl and add the amaro.
3. Whisk briskly until smooth and slushy — about 20 seconds.
4. Whisk in the prosecco in a slow stream just until frothy; stop before it liquefies.
5. Pour into the frozen flute and twist lemon zest over the foam.

BARTENDER'S TIP

Everything must be freezing: the bowl, the whisk, the glass. Warm equipment turns a sgroppino into lemon soup in under a minute.

THE STORY

The sgroppino — from the Venetian sgropìn, 'to untie a knot' — was served between courses in the Veneto to reset the palate, traditionally with vodka. Swapping in amaro turns it from an intermission into a proper dessert course, since the bitterness does what the vodka never could: balance all that sugar.

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