

Amaro Sour

Egg-white silk over dark bitter herbs.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
6 min	Medium	Rocks	Dry shaken, then shaken	Angostura dots on the foam, lemon twist

INGREDIENTS

2 oz Amaro

Meletti, Montenegro or Lucano all work

$\frac{3}{4}$ oz Fresh lemon juice

$\frac{1}{2}$ oz Simple syrup

less if your amaro is sweet

1 Egg white

or $\frac{3}{4}$ oz aquafaba

3 drops Angostura bitters for garnish

METHOD

1. Dry shake amaro, lemon, syrup and egg white without ice for 15 seconds.
2. Add ice and shake hard for another 12 seconds.
3. Double-strain into a chilled rocks glass — no ice, so the foam sets clean.
4. Let the foam settle for 20 seconds, then dot with Angostura and draw through it with a pick.
5. Express a lemon twist over the top and rest it on the rim.

BARTENDER'S TIP

Dry shake first, always. Adding ice at the start chills the protein before it can whip and you'll get a thin, bubbly cap instead of dense foam.

THE STORY

Every bartender eventually tries an amaro sour on a slow night, and it works because the sour template was built for bitterness: sugar and citrus are exactly the two things that make a hard digestivo drinkable before dinner rather than only after.

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