

# Averna Sour

A whiskey sour built on Averna instead of bourbon. Silky, bittersweet, and dangerously easy to drink.



| TIME  | DIFFICULTY | GLASS | METHOD             | GARNISH                              |
|-------|------------|-------|--------------------|--------------------------------------|
| 5 min | Easy       | Coupe | Shaken (dry shake) | Three drops of Angostura on the foam |

## INGREDIENTS

2 oz Amaro Averna

$\frac{3}{4}$  oz Fresh lemon juice  
must be fresh

$\frac{1}{2}$  oz Simple syrup  
drop to  $\frac{1}{4}$  oz if you like it drier

1 Egg white  
or 1 oz aquafaba for a vegan version

3 drops Angostura bitters  
for the garnish

## METHOD

1. Chill a coupe in the freezer.
2. Combine Averna, lemon juice, simple syrup, and egg white in a shaker — NO ice yet.
3. Dry shake (without ice) for 15 seconds to emulsify the egg white.
4. Add ice and shake hard for another 12–15 seconds until the tin is frosty.
5. Double-strain into the chilled coupe. Wait 10 seconds for the foam to settle.
6. Drop three drops of Angostura on the foam and drag a toothpick through them to create a feather pattern.

## BARTENDER'S TIP

The dry shake is non-negotiable. Without it, the egg white never properly aerates and you get a thin, watery cocktail instead of a pillow of foam.

## THE STORY

Amaro Sours emerged from the 2010s cocktail movement when bartenders began treating amari as base spirits rather than modifiers. Averna's caramel sweetness makes it the most natural sour candidate of the bittersweet classics — round, dessert-leaning, but still herbal enough to feel grown up.

Full recipe, variations and bottle notes: [amaroafficionado.com/recipes/averna-sour](https://amaroafficionado.com/recipes/averna-sour)