

# Bitter French

The French 75 with Campari's blush and bite.



| TIME  | DIFFICULTY | GLASS | METHOD            | GARNISH          |
|-------|------------|-------|-------------------|------------------|
| 3 min | Easy       | Flute | Shaken and topped | Long lemon twist |

## INGREDIENTS

1 oz London dry gin  
½ oz Fresh lemon juice  
½ oz Campari  
½ oz Simple syrup  
3 oz Brut champagne  
or a dry prosecco  
1 Long lemon twist for garnish

## METHOD

1. Chill a flute thoroughly.
2. Shake gin, lemon, Campari and simple syrup with ice for 10 seconds.
3. Double-strain into the cold flute.
4. Top slowly with champagne, pouring down the side to keep the bead.
5. Drape a long lemon twist over the rim.

## BARTENDER'S TIP

Shake the base and champagne separately, always. Shaking sparkling wine kills the mousse and the drink lands flat within a minute.

## THE STORY

Kathy Casey built the Bitter French in Seattle as a Campari answer to the French 75, and it has since become the standard opening bottle-service pour in Italian rooms across the States: pink enough to photograph, bitter enough to sharpen an appetite.

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