

Brancolada

Fernet goes tiki — and somehow it works beautifully.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
5 min	Easy	Tall glass	Shaken, over crushed ice	Pineapple wedge and mint

INGREDIENTS

1½ oz Fernet-Branca

2 oz Pineapple juice

fresh-pressed if possible

¾ oz Coconut cream

Coco Lopez or similar, well stirred

½ oz Fresh lemon juice

METHOD

1. Shake all ingredients hard with ice for 12 seconds.
2. Pour unstrained into a tall glass, then top with crushed ice.
3. Swizzle to combine and mound more crushed ice on top.
4. Garnish with a pineapple wedge and a fat mint sprig.

BARTENDER'S TIP

Chill the coconut cream and stir it smooth before measuring — cold-set coconut fat clumps and leaves you with greasy specks floating in the glass.

THE STORY

Branca's own bartenders devised the Brancolada as a piña colada riff to show that Fernet is not only for shots and Coke. It became a fixture of Italian summer bars and a standard 'convince a skeptic' pour.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/brancolada