

Chef's Kiss

A Last Word for the Fernet crowd: equal parts Fernet, Yellow Chartreuse, lime, and demerara.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Shaken	None

INGREDIENTS

$\frac{3}{4}$ oz Fernet-Branca
 $\frac{3}{4}$ oz Yellow Chartreuse
 $\frac{3}{4}$ oz Fresh lime juice
 $\frac{3}{4}$ oz Demerara syrup
1:1 demerara sugar and water

METHOD

1. Add all four ingredients to a shaker with ice.
2. Shake hard until well chilled, about 12 seconds.
3. Double-strain into a chilled coupe.
4. Serve without garnish — the aroma is already doing the work.

BARTENDER'S TIP

Demerara syrup matters here: white sugar syrup leaves the drink thin and the Fernet exposed. The molasses depth is what lets the menthol land softly.

THE STORY

Created by Jon Pizano, head bartender at Lazy Bird in Chicago. It shares DNA with the Last Word and the Naked & Famous, proving again that the equal-parts formula can absorb almost any bitter liqueur — even one as opinionated as Fernet.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/chefs-kiss