

Il Ciclista Innamorato

Egg yolk, rum and amaro — the cyclist's reward, in a Nick & Nora.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
6 min	Advanced	Nick & Nora	Shaken	Dark chocolate powder, meringue on the side

INGREDIENTS

1 oz Amaro del Ciclista

30 ml

1 oz Aged rum

30 ml — Diplomático Reserva Exclusiva in the house spec

1 Egg yolk

fresh, very cold

2 bar spoons White sugar

2 dashes Chocolate bitters

METHOD

1. Chill a Nick & Nora glass thoroughly.
2. Dry shake the amaro, rum, egg yolk, sugar and chocolate bitters without ice for 15 seconds to emulsify.
3. Add ice and shake hard until the tin frosts.
4. Double strain into the chilled glass, dust with dark chocolate powder and serve a meringue alongside.

BARTENDER'S TIP

Yolk only — no white. The whole point is a dense, custardy texture rather than the airy foam of a sour.

THE STORY

Created by Martina Proietti for Casoni. It is a direct nod to the family story behind the bottle: a great-grandfather riding uphill from the plain to the Modenese hills, rewarded at the door with an egg, sugar and a glass of amaro.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/ciclista-innamorato