AMARO AFICIONADO · STIRRED

Eeyore's Requiem

A Chicago Negroni relative with Cynar, Fernet and an orange-oil finish.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Stirred	Orange twist

INGREDIENTS

1½ oz Campari

1 oz Blanc vermouth
such as Dolin Blanc; not dry vermouth

½ oz London dry gin
such as Tanqueray

¼ oz Cynar
standard 16.5% ABV bottling

¼ oz Fernet-Branca

2 dashes Orange bitters

METHOD

1. Chill a coupe and cut three strips of orange zest, avoiding excess white pith.
2. Combine all liquid ingredients in a mixing glass filled with ice.
3. Stir until chilled and strain into the coupe without ice.
4. Express all three orange peels over the drink. Discard the first two and use the third as the garnish.

BARTENDER'S TIP

Blanc vermouth supplies sweetness as well as aromatics; dry vermouth changes the balance. Measure the Fernet carefully so its intensity stays in proportion.

THE STORY

Toby Maloney created Eeyore's Requiem at Chicago's Violet Hour, naming it for Winnie-the-Pooh's famously gloomy donkey. This version follows the measurements and orange-peel treatment published by PUNCH (punchdrink.com/recipes/eeyores-requiem/).

Full recipe, variations and bottle notes: amaroaficionado.com/recipes/eeyores-requiem