

Elephant Flip

An amaro-led whole-egg flip with cacao-infused grappa and Bénédictine.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
6 min	Intermediate	Coupe	Dry shake, then shake with ice	Amarena cherry, shaved chocolate and orange zest

INGREDIENTS

2 oz See the Elephant Amaro

1 oz Cacao nib–infused grappa
prepared in advance and strained

¾ oz Bénédictine

1 bar spoon Cocchi Dopo Teatro vermouth

1 Whole egg

use a pasteurized egg; contains egg

METHOD

1. Chill a coupe glass. Add See the Elephant, cacao nib–infused grappa, Bénédictine, Cocchi Dopo Teatro and the whole egg to a shaker without ice.
2. Dry shake thoroughly to emulsify the egg.
3. Fill the shaker with ice and shake again until well chilled.
4. Strain into the chilled coupe. Garnish with an Amarena cherry, shaved chocolate and orange zest.

BARTENDER'S TIP

Prepare and strain the cacao nib–infused grappa before mixing; the supplied recipe does not specify an infusion ratio or duration. Use a pasteurized whole egg: alcohol and shaking do not make raw egg safe.

THE STORY

Created by Isaiah Kimball at LUCA in Lancaster, Pennsylvania, and credited to him in the supplied See the Elephant cocktail collection. Its whole egg places it in the flip family rather than the egg-white sour family.

Full recipe, variations and bottle notes: amaroaficionado.com/recipes/elephant-flip