

Fernet Sour

Menthol and saffron whipped into a silk-textured sour.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
5 min	Intermediate	Coupe	Shaken	Three dots of Angostura on the foam

INGREDIENTS

1½ oz Fernet-Branca

¾ oz Lemon juice
fresh

¾ oz Simple syrup
1:1

1 Egg white

or ¾ oz aquafaba

3 drops Angostura bitters
to finish

METHOD

1. Combine the Fernet, lemon, syrup and egg white in a shaker and dry shake hard for fifteen seconds.
2. Add ice and shake again until the tin is painfully cold.
3. Double strain into a chilled coupe and let the foam settle for thirty seconds.
4. Drop three dots of Angostura on the foam and draw a pick through them.

BARTENDER'S TIP

A little more sugar than a standard sour is correct here. Fernet has almost no residual sweetness and the drink reads harsh at the usual ¾ ounce lemon to ½ ounce syrup ratio.

THE STORY

Fernet found its second home in San Francisco, where bartenders drink it by the shot and use it by the barspoon. The full-measure sour is a Bay Area bar move from the late 2000s — proof that the most punishing amaro on the shelf behaves once you give it citrus and protein.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/fernet-sour