

Frozen Negroni

Equal parts, blended into a slush — the summer form of the bitter classic.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
5 min	Effortless	Coupe	Blended	Orange wheel

INGREDIENTS

1 oz London dry gin

1 oz Campari

1 oz Sweet vermouth

½ oz Orange juice

fresh — lifts flavor that cold flattens

¼ oz Simple syrup

1 cup Ice

crushed or cubed

METHOD

1. Add everything to a blender with one cup of ice.
2. Blend on high for fifteen to twenty seconds, until smooth and pourable but not watery.
3. Pour into a chilled coupe.
4. Garnish with an orange wheel and serve immediately.

BARTENDER'S TIP

Batch it. Multiply by eight, chill the mix overnight, then blend to order — a pre-chilled base needs less ice and tastes far less diluted.

THE STORY

Frozen drinks lost their reputation in the 1980s and got it back in the 2010s, when bars from Dante in New York to Bar Termini in London put slushie machines on the backbar. The Negroni was the obvious candidate: it is already a fixed-ratio drink, so it scales into a machine without losing balance.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/frozen-negroni