

Garibaldi

Campari and orange juice — but only if you 'fluff' the juice properly.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Highball	Built in glass	Orange slice

INGREDIENTS

1½ oz Campari

4 oz Fresh orange juice

preferably Cara Cara or blood orange, run through a high-speed juicer

1 Orange slice for garnish

METHOD

1. Build the Campari in a highball glass over fresh ice.
2. Run the orange juice through a high-speed centrifugal juicer — or whip it in a blender for 5 seconds — until it's frothy and fluffy on top.
3. Pour the fluffed juice slowly into the glass over the back of a bar spoon.
4. The drink should have a distinct, foamy orange crown on top. Garnish with the orange slice.

BARTENDER'S TIP

No high-speed juicer? Pulse fresh-squeezed orange juice in a blender for 5 seconds. The aeration is the whole point — flat juice tastes like a bad breakfast cocktail; fluffed juice tastes like Italy.

THE STORY

Named for Giuseppe Garibaldi, the 19th-century general who unified Italy by linking the north (Campari, from Milan) with the south (oranges, from Sicily). The drink existed for over a century as a humble screwdriver-with-Campari — until Naren Young at Dante in NYC popularized the 'fluffy juice' technique in the 2010s and turned it into one of America's most ordered cocktails.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/garibaldi