

Il Padrino

The Godfather, restyled with amaro in place of almond liqueur.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Effortless	Rocks	Stirred	Orange twist

INGREDIENTS

2 oz Blended Scotch whisky

a lightly peated blend works best

1 oz Amaro Averna

1 dash Angostura bitters

1 Orange twist

METHOD

1. Add the Scotch, Averna and bitters to a mixing glass with ice.
2. Stir for about twenty seconds, until the outside of the glass frosts.
3. Strain over one large cube in a rocks glass.
4. Express an orange twist over the surface and drop it in.

BARTENDER'S TIP

Averna gives caramel and cola. For a darker, drier version, use Amaro Sfumato and cut the Scotch to 1¾ oz — the smoke doubles up fast.

THE STORY

The Godfather — Scotch and amaretto — appeared in the 1970s on the back of the film. Italian-American bartenders swapping amaro for the almond liqueur turned a cloying two-ingredient pour into something with a spine, and the name stuck in its Italian form.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/il-padrino