

Trident

Aquavit, Cynar and sherry — a Negroni built entirely out of the wrong bottles.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Stirred	Lemon twist

INGREDIENTS

- 1 oz Aquavit
Linie or Aalborg
- 1 oz Cynar
- 1 oz Fino or manzanilla sherry
- 2 dashes Peach bitters
- 1 Lemon twist for garnish

METHOD

1. Chill a coupe.
2. Combine aquavit, Cynar, sherry and peach bitters in a mixing glass.
3. Fill with ice and stir 25 seconds — this one is low proof, so don't over-dilute.
4. Strain into the chilled coupe.
5. Express a lemon twist over the top and discard it.

BARTENDER'S TIP

Open the sherry the same week. Fino oxidises within days, and a tired bottle turns the Trident dull and nutty instead of crisp.

THE STORY

Robert Hess created the Trident in 2002 as a deliberate Negroni substitution puzzle: aquavit for gin, Cynar for Campari, sherry for sweet vermouth. It shouldn't hold together, and yet the caraway and the artichoke lock into each other so completely that the drink has outlived most of its era.

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