

White Negroni

Gentian and quinine instead of Campari — the Negroni in a lighter register.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Rocks	Stirred	Lemon twist

INGREDIENTS

1½ oz London dry gin

Plymouth or Beefeater

¾ oz Suze

or another gentian liqueur

¾ oz Lillet Blanc

Cocchi Americano for a drier, more bitter build

1 Lemon twist for garnish

METHOD

1. Combine gin, Suze and Lillet in a mixing glass.
2. Fill with ice and stir 25–30 seconds.
3. Strain over one large clear cube in a rocks glass.
4. Express a lemon twist over the top and drop it in.

BARTENDER'S TIP

Keep the Lillet in the fridge. Aromatised wine oxidises within weeks of opening, and a tired bottle makes the drink taste flat and faintly cidery.

THE STORY

Wayne Collins improvised the White Negroni at Vinexpo in Bordeaux in 2001 after arriving without Campari or sweet vermouth and buying what the local shop had: Suze and Lillet. The accident became the standard bitter aperitivo for anyone who finds Campari too loud.

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