

## Negroni



This has been a staple drink that I enjoy and the cause of many hangovers in my 20's and early 30's. I stumbled upon this drink after reading New York bartender and writer Toby Cecchini's witty and fast paced memoir *Cosmopolitan*, he extolled the virtues and sharp simplicity of this iconic aperitif, I feel like just as in life, it is a simple ratio and starts off bitter, simmers into muted fragrance and complexity with a steadying kick that ends up a little sweet giving a false sense of warmth and gentle inebriated pleasure, I'll have another negroni please bartender!

A batch ratio is also included for a large party or for convenience of always having a ready-made cocktail on hand, for best results keep the bottle in the freezer and pour over ice and garnish with an orange slice.

### For an individual serve

30ml of London dry gin, i like beefeater  
30ml of Sweet rosso vermouth, it's not a popular option but I like punt e mes  
30ml Campari, accept no other substitute  
1 wedge of orange  
1 twist of orange  
Large ice cubes

Place large ice cubes into a cocktail stirrer, pour in the alcoholic ingredients and stir in a gentle and smooth fashion, stir until the contents appear to have doubled in volume. Strain into a short cocktail glass with more large ice cubes, if you get it right it should look nice and full, add the orange wedge and twist over the zest, run it around the rim of the glass as well and pretend you're enjoying a late afternoon respite somewhere beautiful. Inhale the scent and take a sip of this near perfect ratio of pleasure. A classic for a reason.

### For a batch

300ml London dry gin – or whatever gin you like  
300ml Sweet rosso vermouth  
300ml Campari  
90ml water – this is to compensate for the dilution from stirring over ice  
5 drops orange bitters – this is optional, but saves you doing a twist garnish

Mix all ingredients together, pour into two 500ml bottles and freeze until cold, store in the freezer until ready to serve.