



COOKING CLASSES

AT SUR LA TABLE

FOCUS SERIES MIXOLOGY NEGRONI

WITH SUR LA TABLE CHEF

MENU:

CLASSIC NEGRONI
NEGRONI AMERICANO
AMBER NEGRONI
BOULEVARDIER

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Purchase ingredients for all four variations or only for the recipes you would like to make. Ice and an *orange slice are needed for almost all recipes, please have plenty ice on hand and 1 orange for the entire class should be sufficient.

The Classic Negroni

- Campari
- Gin
- Sweet vermouth
- 1 orange *see headnote

Negroni Americano

- Campari
- Sweet vermouth
- Soda water (plain)
- 1 lemon

Amber Negroni

- Gin
- Amaro
- Sweet vermouth
- 1 orange *see headnote

Boulevardier

- Bourbon
- Sweet vermouth
- Campari
- 1 orange *see headnote

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife or paring knife
- Small cutting board

Tools

- Vegetable peeler

Barware

- Jigger or small liquid measuring cup
- Cocktail spoon

Glassware

- Old-fashioned, rocks, or tumbler glasses

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.

All recipes

1. Wash citrus.

THE CLASSIC NEGRONI

Yield: 1 cocktail

Made at home, Negroni can easily be free poured without a jigger. Although, some purists will only use Italian sweet vermouth, we recommend the sweet vermouth you have on hand and any gin you enjoy drinking. This cocktail can be tailored around your taste preferences. Play around with the ratios of the ingredients to find your perfect balance.

1 ounce Campari

1 ounce gin

1 ounce sweet vermouth

Half-moon slice of orange to garnish

1. To an old-fashioned, or rocks glass filled halfway with ice, add Campari, gin, and sweet vermouth. Stir gently with a cocktail spoon to combine ingredients.
2. Lightly squeeze orange slice over cocktail and nestle into the glass. Serve.

NEGRONI AMERICANO

Yield: 1 cocktail

Soda water makes these cocktails the refreshing bubbly cousin of the Classic Negroni. The roots of this cocktail can be traced back to Gaspare Campari's bar in Milan in the 1860s, there are a few stories of how the name came to be but all we know is, we love it.

1 ounce Campari

1 ounce sweet vermouth

Soda water

2-inch lemon peel strip for garnish

1. To an old-fashioned, or rocks glass filled halfway with ice, add Campari and sweet vermouth. Stir gently with a cocktail spoon to combine ingredients.
2. Top with soda water, twist lemon peel over top of cocktail then nestle it in the glass. Serve.

AMBER NEGRONI

Yield: 1 cocktail

The name is derived from the deep caramel color imparted into this cocktail by the substitution of Amaro for the classic Campari. Amaro is the Italian word for bitter and is traditionally consumed as an after-dinner aperitif. There are many different varieties of Amaro, we suggest a lighter-bodied variety such as Amaro Montenegro as you dip your toes into this category of spirits.

1 ounce gin

1 ounce amaro

1 ounce sweet vermouth

Half-moon slice of orange to garnish

1. To an old-fashioned, or rocks glass filled halfway with ice, add gin, amaro and sweet vermouth. Stir gently with a cocktail spoon to combine ingredients.
2. Lightly squeeze orange slice over cocktail and nestle into the glass. Serve.

BOULEVARDIER

Yield: 1 cocktail

This is the bourbon lover's cocktail. Created in the 1920s, the boulevardier originates from Paris and is named after a monthly Parisian magazine whose publisher was an avid consumer of it.

1 ounce bourbon

1 ounce sweet vermouth

1 ounce Campari

Half-moon slice of orange for garnish

1. To an old-fashioned, or rocks glass filled halfway with ice, add bourbon, sweet vermouth and Campari. Stir gently with a cocktail spoon to combine ingredients.
2. Lightly squeeze orange slice over cocktail and nestle into the glass. Serve.

Mixing variation:

- Due to the natural sweetness of bourbon, this cocktail can be shaken for 30 seconds in a cocktail shaker with ice before being strained into an old-fashioned glass with ice. The extra dilution can help to balance the flavors.