



ESPRESSO NEGRONI

Serving Size: 1 cocktail

ESPRESSO NEGRONI INGREDIENTS

- 1 ½ oz Haymans gin
- ½ oz Averna amaro
- ½ oz Grahams port
- ½ oz espresso bean washed Campari - *recipe below*
- 2 dash of sel gris - *recipe below*
- 1 dash of orange bitters



ESPRESSO BEAN WASHED CAMPARI INGREDIENTS

- 3 Tbsp cracked espresso beans
- 1 cup Campari

SEL GRIS INGREDIENTS

- filtered water
- Maldon sea salt

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ESPRESSO BEAN WASHED CAMPARI METHOD

1. Combine your preferred cracked espresso beans with the Campari in a clear jar.
2. Let mixture steep for 1 day.
3. Strain beans after steeping.

SEL GRIS METHOD

1. Combine a 5:1 ratio of water and Maldon sea salt in a bowl. Mix until salt is dissolved.
2. Pour into container of your choice to store. We recommend a small dropper bottle.

ESPRESSO NEGRONI METHOD

1. In a mixing glass with ice combine all ingredients.
2. Stir with a bar spoon until mixture is chilled about 20 seconds.
3. Double strain contents into a chilled coupe glass.

