



**BEHIND
THE BAR**
*with
Cara Devine*

Aperol Spritz

Despite the temptation, don't forget the soda!

A light and bright version of the classic Spritz combination of bitters, sparkling wine and soda, The Aperol Spritz is an absolute crowd pleaser!

Specs:

60ml (2oz) Aperol

90ml (3oz) dry sparkling wine

30ml (1oz) soda water

A skewered olive (optional) and orange wedge to garnish

Equipment:

A jigger

A wine glass

A barspoon (optional)

A straw

Method:

Add all of your ingredients to your glass.

I like to do this with all built drinks, as then all the ingredients mix together before the ice gets added, so you don't end up with an overly sweet layer of Aperol for your last sip!

Add as much ice as you can fit in, give it a stir- even just with your straw is fine- so the ice settles and add more ice if necessary.

Garnish with the olive and orange wedge, and enjoy!

Suggested ingredients:

It really has to be *Aperol*, doesn't it! But if you like this style of drink then try different bitters- *Amaro Montenegro* makes a great (and slightly more wintery) twist. The classic recipe, endorsed by *Aperol*, calls for Prosecco. At Bomba, we like to give it a little Spanish twist of course, so we use Cava rather than Prosecco.

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