

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

Apple Martini

Apple and aniseed, a match made in heaven

A classic vodka martini (aka Kangaroo), with a crisp and classy apple kicker.

Specs:

45ml (1 & 1/2oz) Belvedere vodka

15ml (1/2oz) Massanez Pomme Verte Liqueur

15ml (1/2oz) dry vermouth

Absinthe rinse

Apple fan garnish (dip in lemon juice to stop it going brown)

Good ice

Equipment:

A jigger

A bar spoon

Mixing glass

Julep strainer

Coupe or martini glass

Method:

Stir all ingredients in mixing glass until cold and diluted.

Strain in to chilled glass and garnish with your apple fan.

Suggested ingredients:

Belvedere vodka is rye based so the spice works really well with the apple flavour but any good quality vodka would work here.

Massanez Pomme Verte Liqueur is a high quality apple liqueur which actually tastes like fresh apples and isn't too sweet. According to the hive mind of the Melbourne Bartender Exchange, the *Giffard* brand is a good option as well.

We are using *Dolin Dry* for the crisp herbaciousness, but *Noilly Pratt* would be a good alternative, just make sure it's nice and clean.

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