

East India Negroni

A modern spin on a classic Negroni!

This modern classic is a rich and sophisticated Christmas pudding of a drink!

Specs:

45ml (1 1/2oz) dark rum

20ml (3/4oz) East India cream sherry

20ml (3/4oz) Campari

Orange twist to garnish

Equipment:

A jigger

A mixing glass

A barspoon

A julep strainer

A rocks glass

Good ice

Method:

Add all of the ingredients to your mixing glass, stir until it is chilled and diluted, and strain over good ice.

Squeeze your orange twist over the drink to expel the oils, which provides a lovely aromatic lift to this quite heavy drink. Garnish, and enjoy!

Suggested ingredients:

Use a big and bold rum like Pussers, Appleton's Estate or if you want to go rich, try Diplomatico Reserva like we did!

East India is a specific type of cream sherry that goes through further ageing to make it richer and more complex. Lustau is fairly easy to get a hold of, but if you can't find it just use a good quality cream sherry.

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