

# The Paper Plane

Sam Ross' modern classic.

*A really fresh and innovative take on using American whiskey in a cocktail. Shaking up with citrus and bittersweet aperitifs keeps it bright, fun and incredibly more-ish!*

## Specs:

20ml (3/4oz) bourbon

20ml (3/4oz) Aperol

20ml (3/4oz) Amaro Nonino

20ml (3/4oz) fresh lemon juice

Good ice

Origami paper plane to garnish (optional!)

## Equipment:

A coupe

A jigger

Shaker tins

A hawthorn strainer

A fine strainer

## Method:

Add all of the ingredients to your shaker tin. Fill shaker tin full with ice.

Combine tins and shake until the tins become frosted.

Open tins, double strain into a chilled coupe.

Garnish with an origami paper plane if you're feeling crafty!

## Suggested ingredients:

There's no 'hero' in this perfectly balanced drink, so any good quality bourbon will do - *Elijah Craig* is what Sam Ross used in the original recipe because it is robust and will stand up to the other ingredients, and we love it because it is great value for money. *Amaro Nonino* is the preferred choice of amaro as it has a delicate nuttiness to it, but *Amaro Montenegro* is a little more widely available and can be substituted, it's a little more of a flavour bomb!

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