

NEGRONI

DESCRIPTION

A hot aperitif that will fill the air with aromas of mulled spices, hibiscus and deep citrus. A warmed negroni with spice and a classic orange notes and the tart delicate Hibiscus.

METHOD

Special Prep: Sweet Hibiscus Tea: make 400ml hibiscus tea (about 2 teaspoon loose leaf tea) Add 100 ml sugar syrup.

Glass: Brandy balloon Method:

Add all ingredients to a heatproof balloon glass. Heat glass with chef's torch and set alight while swirling (be careful). Suspend on a tumbler glass and serve first 2 ingredients to mug and fill with hot coffee and stir. Layer an orange oil infused whipped cream on top.

INGREDIENTS

- 25 ml rosso verouth (Martini)
- Orange bitter
- Aromatic bitters
- 1 orange slice
- Half cinnamon quill
- 2 cloves
- 1 star anise
- Sweet hibiscus tea

GARNISH

Cinnamon Stick and a slice of orange

[DOWNLOAD RECIPE](#)

