

Negroni Spritz

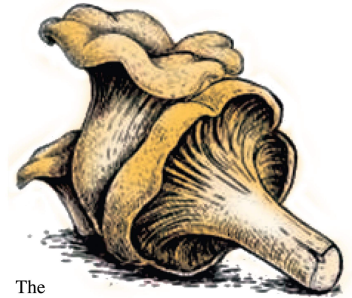
a lighter version of the classic Italian cocktail

The Negroni is a classic Italian cocktail made with equal parts gin, Campari and sweet (red) vermouth, made over ice and stirred. It is rarely shaken. Classically it is garnished with a twist of orange peel. I think it is a wonderful cocktail to start a warm summer's evening. In this version we added prosecco to make it a spritz for a lighter version or to have as part of a brunch.

1 oz (1 part) Gin
1 oz (1 part) Campari
1 oz (1 part) Sweet red Vermouth
1 slice Orange peel

3 oz (3 part) Prosecco

1. Combine all ingredients in a glass with ice. Gently stir.
2. Pour in the Prosecco.
3. Garnish with orange peel and serve.



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