

Federico Mastellari

I COCKTAIL MONDIALI [WORLD COCKTAILS]

All IBA official cocktails and the great excluded

A variation of the classic *Last Word* (p. 130), created by American bartender Sam Ross in 2007 for the menu at *The Violet Hour* in Chicago, where he never actually worked.

The first version of the drink involved Bitter Campari, which changed to Aperol when Ross began working at the famous *Milk & Honey* (now *Attaboy*) in New York a few years later. The name comes from a song by British rapper M.I.A. which Ross listened to while he was creating the recipe.

Today this Bourbon-based modern classic is among the most popular and sought-after drinks in the world, particularly in the United States, to the point of being selected in the latest IBA coding of 2020.

GLASS	TECHNIQUE	ICE
180 ml cup	Shake	/

IBA RECIPE.

30 ml Bourbon
30 ml Amaro Nonino
30 ml Aperol
30 ml Fresh lemon juice

RECOMMENDED RECIPE

25 ml Buffalo Trace Bourbon Whiskey
25 ml Amaro Nonino Quintessentia
25 ml Select Bitter Aperol
25 ml Fresh lemon juice

Shake all ingredients and strain into an ice-cold cup.

PAPER PLAN

IBA – New era drinks

ALCOHOLIC CONTENT

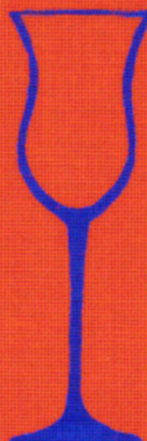
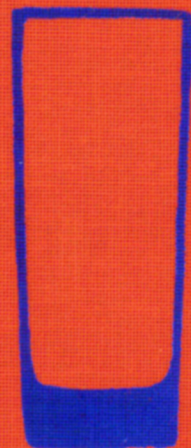
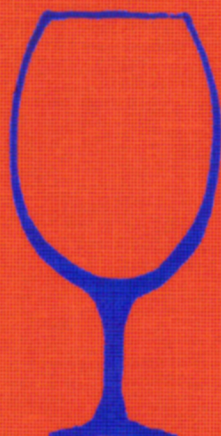
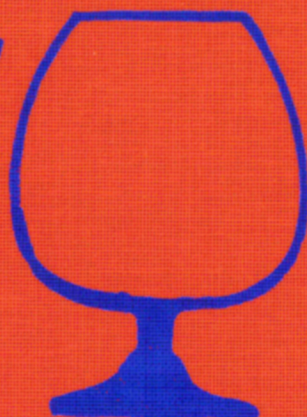
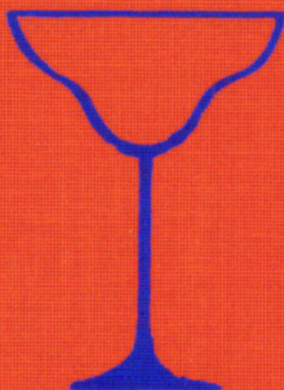
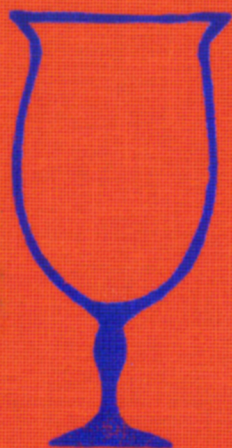
TASTE

Sweet, bitter, sour, lemon, cereals and fresh

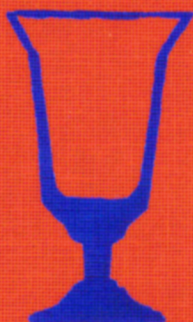
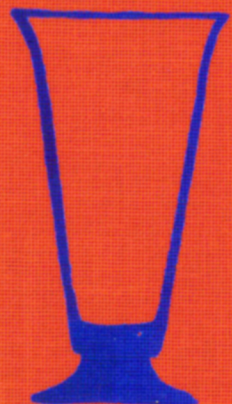
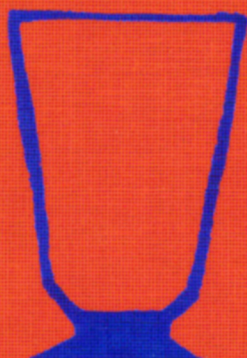
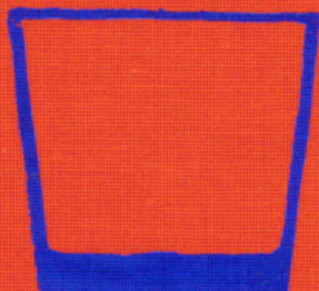
A super modern classic

Federico Mastellari

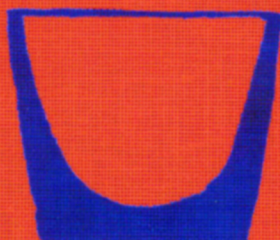
I COCKTAIL MONDIALI



Tutti i cocktail ufficiali IBA
e i grandi esclusi



HOEPLI



Una variazione del classico *Last Word* (pag. 130), creata dal bartender americano Sam Ross nel 2007 per il menù di *The Violet Hour* a Chicago, dove in realtà non lavorò mai. La prima versione del drink prevedeva Bitter Campari, che cambiò in Aperol quando Ross iniziò a lavorare al famoso *Milk & Honey* (ora *Attaboy*) a New York pochi anni dopo. Il nome viene da una canzone del rapper inglese M.I.A. che Ross ascoltava mentre stava creando la ricetta.

Oggi questo modern classic a base Bourbon è tra i drink più apprezzati e richiesti al mondo, in particolare negli Stati Uniti, al punto di essere stato selezionato nell'ultima codifica IBA del 2020.

**BICCHIERE**

Coppetta 180 ml

TECNICA

Shake

GHIACCIO

/

RICETTA IBA

30 ml Bourbon
30 ml Amaro Nonino
30 ml Aperol
30 ml Succo di limone fresco

RICETTA CONSIGLIATA

25 ml Buffalo Trace Bourbon
Whiskey
25 ml Amaro Nonino
Quintessentia
25 ml Select Bitter Aperitivo
25 ml Succo di limone fresco

Shakerate tutti gli ingredienti e filtrate in una coppetta ghiacciata.

NOTE E CONSIGLI

- Utilizzando succo di lime al posto di quello di limone avrete un'acidità più pungente.
- L'aperitivo bolognese Select lavora davvero bene in questo drink.

PAPER PLANE

TENORE ALCOLICO

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SAPORE

Dolce, amaro, acido,
limone, cereali e
fresco

IBA – New era drinks



Un super modern classic