



Bitter
A specific taste component

What are some foods that contain bitterness?

Amari

Produced using wine or spirits
Infused with roots, spices, fruit, herbs, and
other botanicals then sweetened



Bittering Agent:
Chinchona Bark



Bittering Agent:
Orris Root





Aperitivo
A pre-dinner, appetite-stimulating beverage

Digestivo

An after-dinner beverage to aid digestion











The Taste-along



Aperol

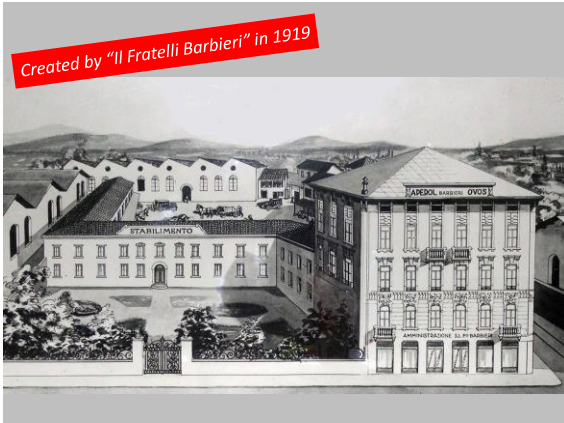


THE PERFECT APERITIF
 The combination of the bitter and the sweet creates a light strength tonic. It has a unique taste, thanks to the special recipe, which has been kept for the last 100 years. The recipe is made up of 13 ingredients: 10 bitter and 3 sweet oranges and 13 herbs, including nutmeg and roots in perfect proportions.

BRIGHT ORANGE COLOR
 A magical infusion of bitter and sweet oranges

UNIQUE TASTE
 A brilliant mix of herbs and roots, a secret recipe

LOW STRENGTH
 11% alcohol content















What are your tasting notes on Aperol?





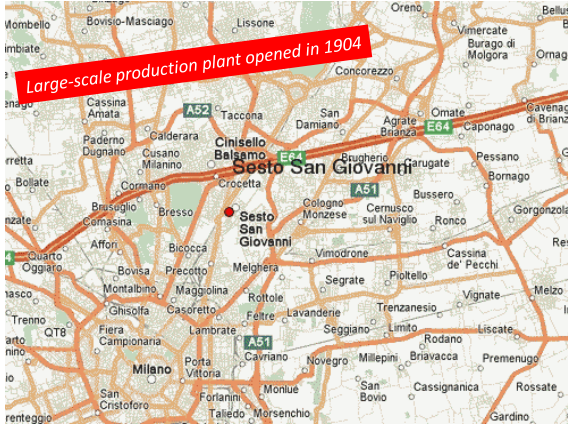
3 parts Aperol
2 parts Prosecco
1 part sparkling water
Serve over ice
Slice/zest of orange

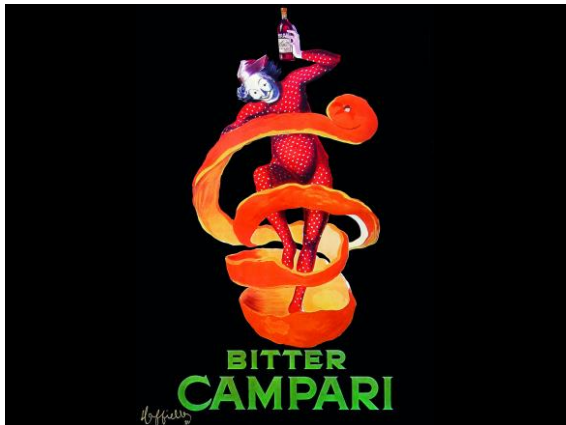
$\frac{3}{4}$ oz. Bourbon
 $\frac{3}{4}$ oz. Aperol
 $\frac{3}{4}$ oz. Amaro Nonino
 $\frac{3}{4}$ oz. fresh lemon juice
Shake with ice,
strain into a coupe.

Campari









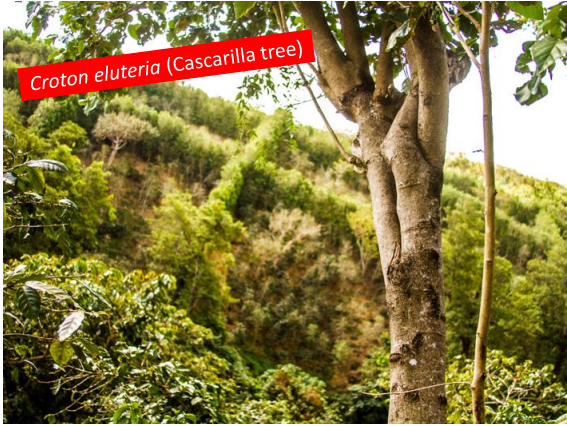




The company says....

The recipe has remain virtually unchanged and consists of chinotto, cascarilla, and a secret mix of herbs, fruits, and spices...







What are your tasting notes on Campari?





1 oz. gin
1 oz. Campari
1 oz. sweet vermouth
Serve over ice
Slice of orange/zest of orange

1 oz. sweet vermouth
1 oz. Campari
1 oz. sparkling wine
Serve over ice
Slice/zest of orange

1 oz. Campari
3 oz. orange juice
Build over ice
Slice/zest of orange

1 oz. Campari
1 oz. sweet vermouth
Build over ice
Top with sparkling water
Slice/zest of orange*
*Some recipes also use lemon

Cynar







Created in 1952 by Angelo Dalle Molle

Angelo Dalle Molle Foundation Prize

Best project for improvement of quality of life

The Dalle Molle Foundation wishes to reward those who suggest research projects concerning the fundamental problems of processing information and new technologies aiming to facilitate access to this information, with the aim of improving everyday quality of life.

For 2010 the Foundation Board has decided to award **two prizes of 10,000 Swiss francs**.

Technologies to improve or facilitate social interaction and the quality of the environment will also be considered. The award may go to a research plan, a feasibility study, or a general idea to be developed.

The competition is open to all professionals of any age of Swiss or Italian nationality or resident in Switzerland or Italy.

More information on the Dalle Molle Foundation and its institutes at www.dallemolle.ch

Deadline for submitting projects:
Projects must be submitted to the Foundation Board before 18 November 2010.

Date of award ceremony:
During the 1st quarter 2011.









Cynar Cocktails!



$\frac{3}{4}$ oz. Cynar
3 oz. Pink Grapefruit Juice
3 oz. Sparkling Wine

Stir Cynar together with juice, top with sparkling wine

$\frac{1}{2}$ oz. Cynar
2 oz. Rye Whiskey
 $\frac{3}{4}$ oz. Red Vermouth
Maraschino Cherry Garnish

Shake with ice and strain

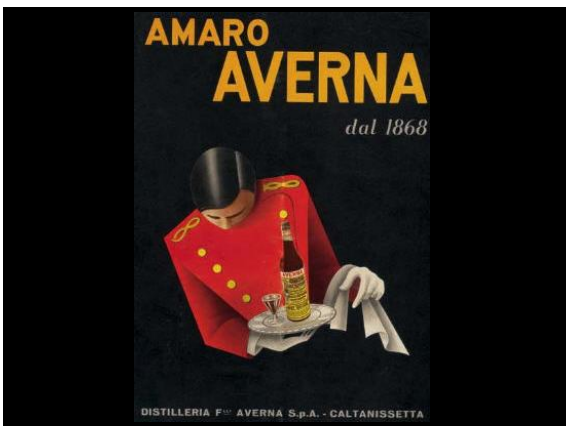
Averna











What are your tasting notes on Averna?



Averna Cocktails!



½ oz. Lemon juice
Ginger beer/ale
2 oz. Averna
Lemon wedge garnish
Stir lemon juice and ginger ale w/ice
Float Averna on top

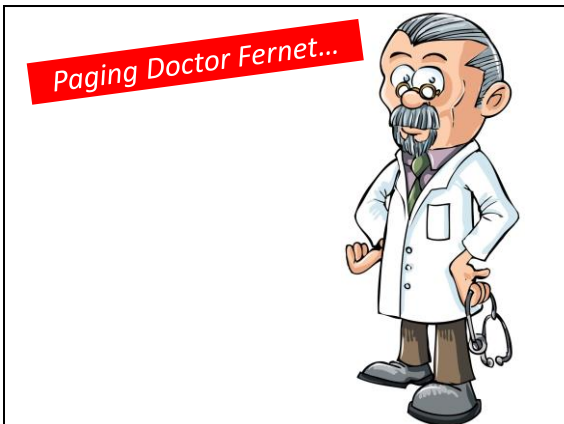
2 oz. Bourbon
1 oz. Averna
Dash Angostura bitters
Maraschino cherry garnish
Shake with ice, strain.

1 part Averna
2 parts blood orange
juice
Blood orange /garnish
Stir over ice

**Fernet-
Branca**









Over 40 ingredients

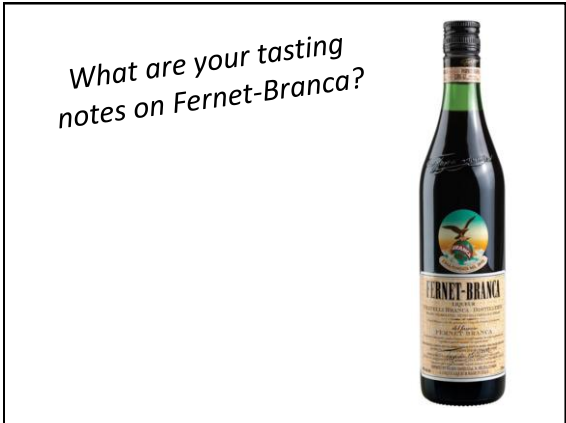


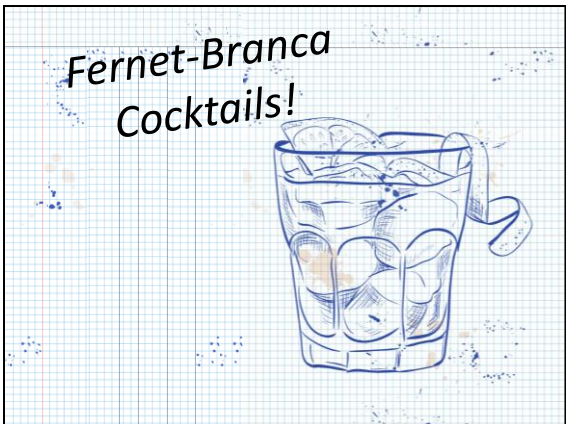
And lots of saffron...



Popular in SF







2 oz. Rye Whiskey*
¼ oz. Fernet Branca
¼ oz. Simple Syrup
2 dashes Angostura Bitters
Stir over ice and strain.
Garnish with orange zest.

*Some publications specify Canadian whisky

1 ½ oz. Bourbon
¾ oz. Sweet Vermouth
¼ oz. Fernet Branca

Stir over ice and strain.

1 ½ oz. Gin
1 ½ oz. Sweet Vermouth
2 dashes Fernet Branca

Shake with ice and strain.





References:

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