



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 that aids digestion

Carminative

An herb or other preparation that relieves intestinal pressure











The Taste-along



Aperol

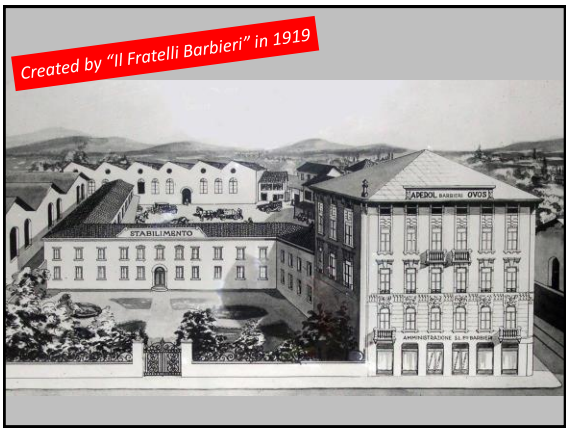


THE PERFECT APERITIF
The formula for Aperol is the perfect secret. Bright orange in color, it has a unique taste, thanks to the secret recipe, which has been passed down through the generations. It includes bitter and sweet oranges and many other herbs (including mandarin and rose) in perfect proportions.

BRIGHT ORANGE COLOR
A magical infusion of bitter and sweet oranges

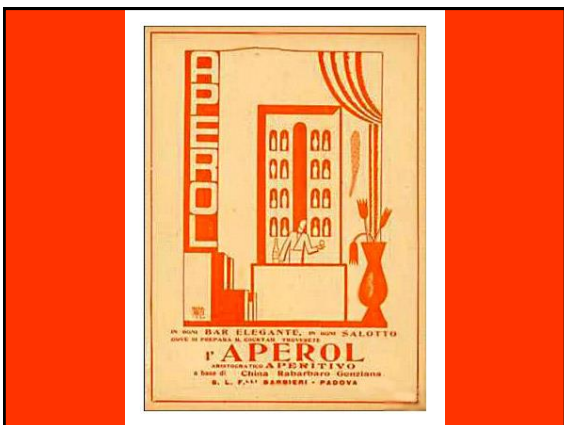
UNIQUE TASTE
A brilliant mix of herbs and roots, a secret recipe

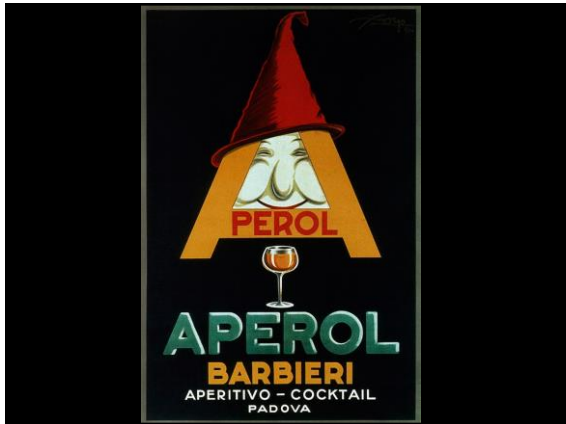
LOW STRENGTH
11% alcohol content















What are your tasting notes on Aperol?



Aperol Cocktails!

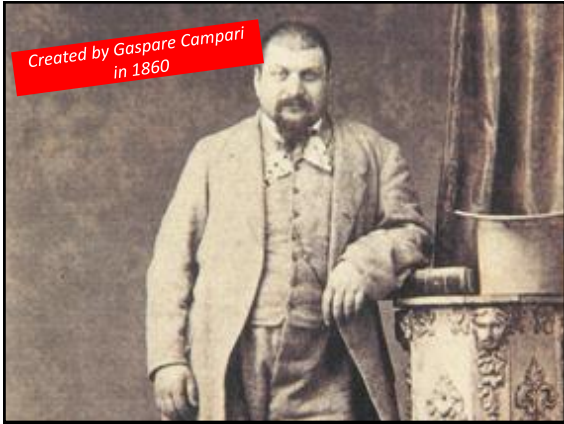


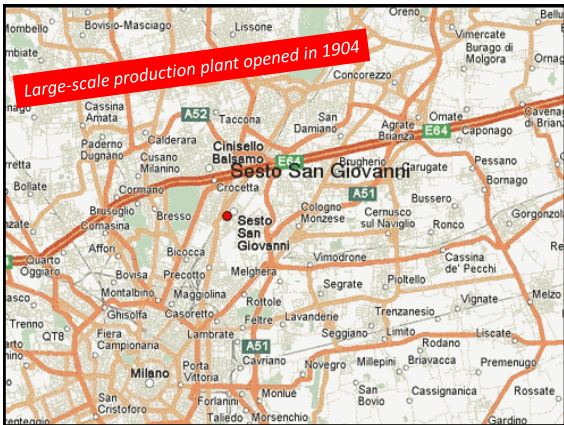
3 parts Aperol
2 parts Prosecco
1 part sparkling water
Serve over ice
Slice/zest of orange

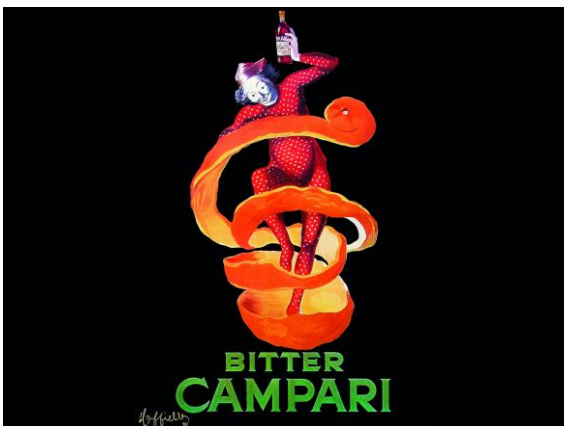
¾ oz. Bourbon
¾ oz. Aperol
¾ oz. Amaro Nonino
¾ oz. fresh lemon juice
Shake with ice,
strain into a coupe.

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?



Campari Cocktails!



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**.


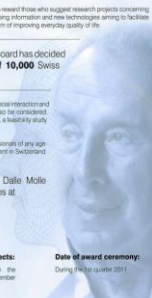
Technologies to improve or facilitate social interaction and the quality of the environment will also be considered. The searching goal is research (not a historical study or a general idea) to be developed.

The competition is open to all professionals of any age of Swiss or foreign 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 10 November 2010.

Date of award ceremony: During (Hof) quarter 2011.

Flavored with 13 herbs and plants, including *Cynar scolymus*



Ernesto Calindri

CONTRO IL LOGORIO DELLA VITA MODERNA...



CYNAR. L'AMARO VERO, MA LEGGERO.

What are your tasting notes on Cynar?



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

½ oz. Cynar
2 oz. Rye Whiskey
¾ oz. Red Vermouth
Maraschino Cherry Garnish

Shake with ice and strain

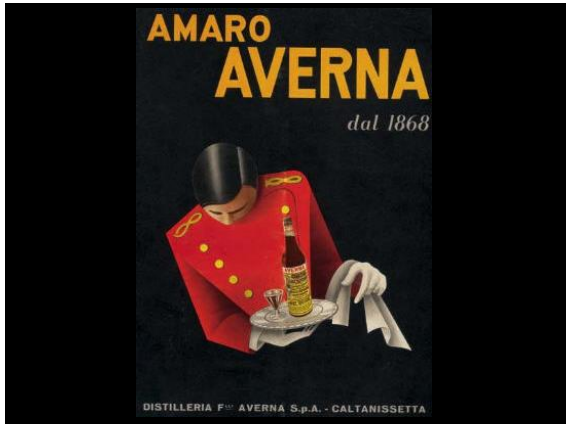
Averna















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

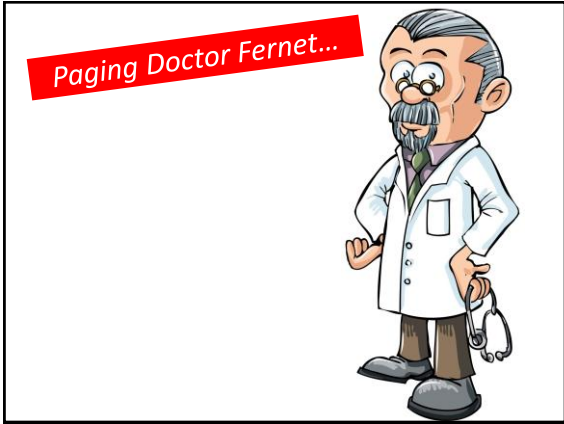
2 oz. Bourbon
1 oz. Averna
Dash Angostura bitters
Maraschino cherry garnish
Shake with ice, strain.

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

Fernet-Branca
















What are your tasting notes on Fernet-Branca?





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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