

# imbibe LIQUID CULTURE

BY IMBIBE / JUNE 6, 2016 / PHOTO COURTESY OF FORGERY, SF

## V.O.C GENEVER NEGRONI



Genever subtracts the heavy juniper presence of a typical London Dry and adds a sweet, malty presence to this Negroni riff.

1 oz. Bols Genever

1 oz. strawberry-infused Campari

1 oz. sweet vermouth (Holland uses Carpano Antica)

½ oz. fino sherry (Holland uses Tio Pepe)

Tools: mixing glass, barspoon

Glass: coupe

Garnish: strawberry slice and orange peel

Build the ingredients in a mixing glass and fill with ice. Stir, strain into a coupe and garnish.

**Strawberry-infused Campari:** Slice 1 pint of strawberries and add to 1 quart of Campari. Infuse for 40 hours and strain with a fine-mesh strainer.

*Scotty Holland, Forgery, San Francisco*