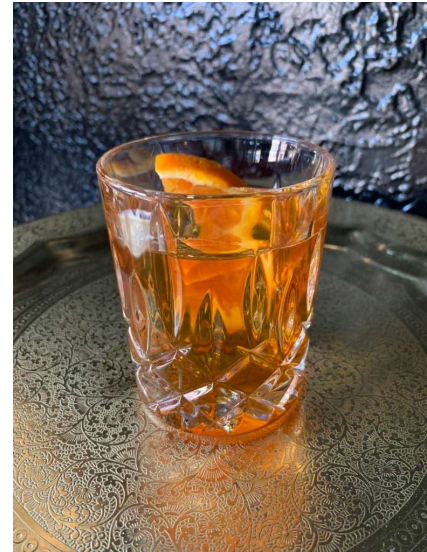


Broken Hop “Negroni”

Strictly speaking, tequila is a type of mezcal, though with a few distinctions in its source and production process that classify it as its own category. Distilled from the agave plant, mezcal displays many subtle differences in flavors similar to those of grapes since the agave plant exhibits terroir characteristics. Mezcal received its DO (Denomination of Origin) in 1994 and production is limited in only 9 states in Mexico.

In the glass, the nose on this cocktail is coffee, with a fruity a floral note from the hops; the Mezcal finishes with a smokey flavor.



Ingredients:

0.5 ounce coffee-infused Cappelletti Mazzura*
1.5 ounces Banhez Mezcal Artisinal
1 ounces “Hopnosis” IPA beer
hops and/or an orange or grapefruit slice, for garnish

Initial Preparation:

*12-24 hours ahead

Add 100 grams coffee beans to a jar and cover with 700 ml Cappelletti Mazzura and allow to infuse at least 12-24 hours (choose whatever high-quality bean you use to make your coffee; the roast and bean type will affect the flavor)

Preparation:

Fill an old fashioned glass with ice. Add coffee-infused Cappelletti Mazzura, Mezcal, and IPA. Stir gently and garnish with orange. Modify proportions to suit your tastes – experiment!

Cheers,

Sue McNamara CS, CSW

Certified Sommelier, Court of Master Sommeliers

Certified Specialist of Wine, Society of Wine Educators