

Spirit

SIMPLE USEFUL FUN

JULY 2009



NUBO DI FUMO

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Absinthe Brasserie and Bar
San Francisco

2 medium strawberries
½ ounce Banyuls vinegar
¼ ounce agave nectar
¼ ounce Galliano
1 ½ ounces Don Julio Añejo
Tequila
1 egg white
3 slices oven-dried
strawberries, for garnish

First smoke the strawberries for 15 minutes over a low flame, with cherry wood shavings in a stove-top smoker box. Slice, then muddle the strawberries in a mixing glass along with the vinegar and agave nectar. Add the Galliano, tequila, and egg white, and shake for 10 to 15 seconds until the egg white froths (a technique called a dry shake). Add ice to the shaker, and shake again for another 20 to 30 seconds, or until the cocktail chills and the mixture feels light and frothy.

Double-strain the cocktail into a chilled coupe glass. Garnish by gently laying one dried strawberry flat over the foam, and then carefully stand the other two strawberry slices on top of the first slice, balancing them against each other to form a "pyramid" of strawberries floating in the center of the cocktail. Makes one Nubo Di Fumo.

Here's to You

Pour one with our guide to spirits