



SIP AWAY WITH LIMONCE AND ESCAPE TO PARADISE

The Amalfi Cocktail—Liquid Vacation in a Glass

Close your eyes and visualize sugary sands, crystalline cobalt seas and a chilled glass filled with a delicious cocktail. Sounds like Paradise, doesn't it? Now open your eyes. If vacation is more of a yearning than a reality at the moment, do not despair. Ektoras Binikos, head mixologist of New York City's Aureole Restaurant, has created a getaway in a glass with Italy's #1-selling Limoncello, Limoncé (\$21/Ltr), that will transport you to the tropical isle of your desire. No passport required.

The cocktail is a refreshing lemony libation created by Binikos upon his return from the glorious Amalfi Coast as a "remembrance of things past." An elegant cornerstone cocktail on the Aureole menu, The Amalfi, though tropical in essence, transcends the seasons with its lively, uplifting flavors.

For The Amalfi, Binikos decided to use Limoncé Limoncello which is lighter-bodied than most other Limoncellos; those that are too viscous can make a cocktail very heavy and often unappealing in texture. "Limoncé has the ideal consistency for cocktails, and delivers a bright, luscious lemon flavor without being cloyingly sweet," explains Binikos. Citron vodka and fresh lime juice add a tart piquancy to the drink that is a perfect foil for Limoncé's lightly sweet flavor. The Amalfi also utilizes fresh lemon thyme which adds a pleasing and harmonious aromatic note, but if lemon thyme is in short supply, simply substitute regular thyme instead. (This is Paradise, remember? Don't worry about the details.)

For a "liquid vacation" that takes you to a different corner of the world, add a dash of Japanese Yuzu juice to The Amalfi. The exotic citrus note of Yuzu provides an additional layer of flavor, making the cocktail slightly more tart and structured.

With just a few easy-to-find ingredients and a simple method, this sublime sipper in a glass is effortless to make at home. So the next time you close your eyes to conjure up the Paradise of vacations past (or perhaps those to come in the future), make sure you have Limoncé on hand to make that chilled drink a reality. Marcel Proust may have had his madeleines, but Binikos has The Amalfi. And now, so do you.

THE AMALFI

(Created by Ektoras Binikos, Head Mixologist, Aureole Restaurant, New York City)

1 1/2 oz Citron Vodka
 1/2 oz **Limoncé Limoncello**
 1/2 oz Fresh Lime Juice
 2 sprigs Lemon Thyme*
 Splash of Yuzu Juice**

Put vodka, Limoncé, lime juice and leaves from a sprig of lemon thyme in a shaker with ice. Shake well to extract flavor from the thyme. Strain and pour into chilled martini glass. Garnish with a sprig of lemon thyme.

**Thyme can be substituted for lemon thyme, but lemon thyme is preferable*

***The addition of Yuzu juice is optional. Add the Yuzu juice into the shaker along with the other ingredients.*