



## Pazzaz

Pazzaz, sweet with a touch of tartness

**BALDORIA**  
VERMOUTH

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Skill level: Novice; a newcomer to the sport

Glass: highball / Ice: cubed ice / Garnish: red apple slice

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1  $\frac{2}{3}$  oz Baldoria Vermouth Verdant

$\frac{5}{8}$  oz Baldoria Vermouth Bianco

$\frac{5}{8}$  oz freshly squeezed apple juice

1  $\frac{2}{3}$  oz soda water

$\frac{1}{8}$  oz simple syrup 1:1

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- 1) Pour the Baldoria Vermouth Verdant, Baldoria Vermouth Bianco, fresh apple juice and simple syrup into a highball glass filled with cubed ice and stir gently.
- 2) Top off with 1  $\frac{2}{3}$  oz of club soda.
- 3) Garnish with a slice of red apple.
- 4) Granny Smith apples work the best for the apple juice. Use a cold press juicer, though a manual juicer will also do the trick. Clean and chop the apples, discarding the core with the seeds. Feed the apple pieces into your juicer, and double-strain 25 ml of fresh apple juice to your highball along with the other ingredients.

Suggested serving with Apple Crumble.