

NEFROZI

The Negroni is a classic cocktail, often served as an aperitif. It's dry and refreshing – though it does pack rather a punch, too. I love the classic Negroni but I also love to play around with flavour and texture. That's how I came up with Nefrozi!

Serves: about 1.3 litres
(8-10 portions)

Time: 8 hours to freeze, 45 seconds to joy



INGREDIENTS

200 grams gin
100 grams Campari
100 grams Vermouth
400 grams blood orange juice
(or orange juice)
500 grams ice



METHOD

1. Place alcohol and blood orange juice together in a container. Freeze.
2. Transfer frozen mixture to mixing bowl and add ice. Blend for **45 sec/speed 9**.

Tips

- Use regular orange juice if you can't find blood orange juice or prefer a sweeter flavour
- Use dry or sweet vermouth, as preferred
- Serve with a twist of orange zest if desired

Variation:

- Use the Nefrozi as a garnish for oysters, either in the half-shell or in shot glasses as shooters.
- Afternoon Nefrozi goes so well with Sophia's [Orange and Polenta Cake](#).