

Yolanda

from Punch (<http://punchdrink.com>)

Ingredients

Serving: 1

1 1/2 ounces blanc vermouth, preferably Comoz Blanc

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3/4 ounce coconut gin, preferably Bimini

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3/4 ounce pisco, preferably Capurro Acholado

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1 barspoon rose- and apple-infused Pineaus de Charentes (see Editor's Note)

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1 drop absinthe, preferably St. George

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Garnish: lemon twist

Directions

Combine all ingredients in a mixing glass, add ice, and stir until chilled.

Strain into a chilled coupe or Nick and Nora glass.

Garnish with a lemon twist.

Editor's Note

Rose- and Apple-Infused Pineau de Charentes For every 8 ounces of Pineau de Charentes, add six small dried rose buds and 3.5 grams of dried apple. Allow it to macerate for 48 hours then double-strain using a tea strainer.