Aperol Sour

Aperol Sour isn’t as famous as other cocktails, an insider tip for everyone who likes sours and Aperol. It's an orange-colored mixture that consists of lemon, orange and grapefruit juice and doesn't contain excessive amounts of alcohol.

The taste of Aperol Sour is fruity and faintly sour, with bitter aromas of Aperol and pleasant orange flavor. This palatable cocktail looks very appealing with a cocktail cherry.

A light drink for nice get-togethers in the evening or lazy afternoons in a deckchair.

Ingredients

- 2 fl. oz. Aperol
- 1 1/2 fl. oz. Orange juice
- 3/4 fl. oz. Lemon juice (or 2 cl Lime juice)
- 3/8 fl. oz. Grapefruit juice
- 1 pcs Cocktail cherry
- 3 pcs Ice cubes
## Preparation

### Method: Shaking with ice cubes

**Bar equipment:** Shaker

**1. Shaking**

Place Aperol, lemon juice, orange juice and grapefruit juice along with 2-3 ice cubes in a cocktail shaker and shake it hard.

**2. Serving**

Now strain it into your glass with 3 ice cubes. Add a cocktail cherry and serve it ice cold.

## Fine adjustment

Too sweet >> More lemon, orange or grapefruit juice

Not sweet enough >> More Aperol

## Tips

Mix with prechilled orange and grapefruit juice.

Dose the lemon juice very carefully.

Use fresh lemon or lime juice, no concentrate.

## Decoration / Serving

Tumbler glasses are most appropriate for Aperol-Sour. Martini glasses or cocktail saucers are eye-catching alternatives. A cocktail cherry belongs into the glass. Further decorations of lemon or orange are quite popular but it's not a requirement.

A good presentation and an adequate environment are as important as the taste of cocktails. Use our online decoration tool to test different decorations and glasses.