

washingtonpost.com

# Vesper

The Washington Post, November 3, 2010

- **Course:** Beverage

## Summary:

This is otherwise known as "the James Bond martini" because it is what Ian Fleming's spy ordered in the first Bond novel, "Casino Royale." The Vesper was the first "martini" to introduce vodka to the mix. It is the only martini variation that should be "shaken, not stirred."

Most Vesper recipes call for Lillet Blanc, but this one calls for Cocchi Americano, an Italian aperitivo that is closer to the original Kina Lillet called for by Bond.

1 serving

## Ingredients:

- Ice
- 2 ounces gin, preferably Plymouth
- 1/2 ounce vodka
- 1/2 ounce Cocchi Americano
- Twist of lemon peel, for garnish (optional)

## Directions:

Chill a cocktail (martini) glass.

Fill a cocktail shaker halfway with ice. Add the gin, vodka and Cocchi Americano. Shake vigorously, then strain into the glass. Garnish with the twist of lemon peel, if desired.

## Recipe Source:

Adapted from Fulvio Piccinino, bartender at the Jazz Club in Turin, Italy.

*190 calories, 0g fat, 0g saturated fat, 0mg cholesterol, 0mg sodium, 0g carbohydrates, 0g dietary fiber, 0g sugar, 0g protein.*

*Tested by Michael Taylor for The Washington Post.*

*E-mail the Food Section at [food@washpost.com](mailto:food@washpost.com) with recipe questions.*

© 2011 The Washington Post Company