



COOKING PASSION SINCE 1877

Americano Cocktail with Finger Food



INGREDIENTS

For one cocktail:
4 cl **red vermouth**
Sparkling wine or tonic water
Ice cube

For the finger food dough:
200 g **flour**
3 tbsp **butter**
100 ml water
A pinch of salt
Flour for rolling out the dough

To finish off the finger food:
Red onions, finely chopped
Olives, chopped
200 g **cream cheese**
Fresh herbs to garnish

ALLERGENS HIGHLIGHTED IN
BOLD

PREPARATION

4 cl red vermouth, for example Antica Formula from Turin.
Pour into a glass and slowly pour sparkling wine on top.
In the summer, always add an ice cube. If you want less alcohol, use tonic water instead of sparkling wine.

Heat the butter and water over low heat. When the butter has melted, remove the pan from the heat. Fold flour and salt into the butter-water mixture. Knead the dough vigorously on a floured surface. Let stand for 15 minutes in a warm place.

Using a rolling pin, roll out the dough into a thin sheet.
Turn it occasionally and dust it with flour.

Place the dough on a baking sheet lined with parchment paper and place it in the preheated oven. Bake for 12 to 15 minutes at 180°C Circo Therm until golden-brown.

Mix red onions and olives into the cream cheese as desired.
Season to taste with salt and pepper.

Let the dough cool and cut into strips, then spread with the cream cheese mix. Serve with fresh herbs alongside the cocktails.