

Paper Plane Cocktail

Learn to make the perfect Paper Plane cocktail with bourbon, Amaro Nonino, Aperol, and fresh lemon juice. A modern classic cocktail recipe.

5 min

PREP

5 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Paper Plane Cocktail

Ingredients

- 3 oz fresh lemon juice

Instructions

- Prepare the glass**
Chill a coupe glass by placing it in the freezer for 15 minutes, or fill it with ice water and let it sit while you prepare the cocktail.
- Combine ingredients**
Add 3/4 oz bourbon, 3/4 oz Amaro Nonino, 3/4 oz Aperol, and 3/4 oz fresh lemon juice to a cocktail shaker.
- Fill the shaker with ice cubes until about 2/3 full.
- Shake and strain**
Secure the shaker lid tightly and shake vigorously for 15-20 seconds until the outside of the shaker feels very cold and frosty.
- Empty any ice water from the chilled glass if you used that method.
- Double strain the cocktail through both the shaker strainer and a fine-mesh strainer into the chilled coupe glass to remove any ice chips or pulp.
- Garnish and serve**
Express a lemon twist over the drink by holding the peel skin-side down and giving it a firm twist to release the oils, then drop it into the glass and serve immediately.

Tips

Use high-quality bourbon as it forms the backbone of the cocktail and significantly impacts the overall taste.

Always squeeze lemons fresh for bright, vibrant acidity - bottled lemon juice will dull the cocktail's flavor.

Chill your glassware by placing it in the freezer for 15 minutes or filling it with ice water while you prepare the cocktail.

Shake vigorously for a full 15-20 seconds to ensure proper dilution and temperature - the cocktail should be ice-cold when served.

Use a fine-mesh strainer when pouring to remove any ice chips or pulp for a crystal-clear presentation.

Measure all ingredients precisely using a jigger - the equal-parts formula depends on accurate measurements for perfect balance.

Express the lemon twist over the drink before garnishing to release the citrus oils and enhance the aroma.

Serve immediately after preparation to maintain the cocktail's fresh, vibrant flavors and optimal temperature.