



Bombardino

The Bombardino has its origins in the Italian Alps, where skiers and locals alike needed a warming drink after a long day on the slopes. Legend has it that the Bombardino was created in the 1970s at an Italian ski resort in Lombardy. The story goes that a young man from Genoa, who had recently taken over a bar in the mountains, experimented with mixing egg-based liqueur and brandy. When a customer tried it, they exclaimed, "Accidenti! È una bomba!" (meaning, 'Wow! It's a bomb!'), because of its strength and warming effect. Thus, the name 'Bombardino'— 'little bomb'— was born.

Since then it has become a popular après-ski drink across the Italian Alps, evolving into several variations. Some use rum, whiskey, or coffee for an extra twist, and others add a dollop of whipped cream on top. It's now an iconic part of Alpine culture, known for its ability to warm you up after a day in the snow and to add a cozy, festive touch to any winter gathering.

Recipe— Bombardino

Makes two (2) servings

Ingredients

100 ml / 3.4 fl oz / 1/3 cup

50 ml / 1.7 fl oz / 3 Tbsp + 1 tsp

50 ml / 1.7 fl oz / 3 Tbsp + 1 tsp

optional garnish

Advocaat (or eggnog liqueur)

Brandy (or alternatively, whiskey or rum)

freshly whipped cream

ground cinnamon or cocoa powder

Method

- [1] Pour the Advocaat & Brandy into a small saucepan
- [2] Warm gently over low heat until hot— do not boil
- [3] Pour the hot mixture into small, heatproof glasses or mugs— try an Irish coffee glass
- [4] Spoon the freshly whipped cream on top of each serving
- [5] Sprinkle a bit of cinnamon or cocoa powder on top, if desired

Tips & Tricks

- You can also try making Bombardino with coffee liqueur or hot espresso to add a caffeine kick.
- Make it Alcohol-Free by substituting the Advocaat with a rich, thick, non-alcoholic eggnog and omitting the Brandy for a family-friendly version.