

Il Bombardino (The Bomb)

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This winter cocktail, warm and reminiscent of eggnog, was created in northern Lombardia. Today, it is beloved across the Italian Alps.

Literally “the bomb” in Italian, il Bombardino is the skier’s reward after an exhilarating day on the slopes — and anyone who is experiencing the “bomb cyclone” on the East Coast. The winter cocktail, warm and reminiscent of eggnog, was created in northern Lombardia. Today, it is beloved across the Italian Alps.

According to legend, the Bombardino was created by a young man from the port city of Genova, who decided to leave the sea for a life in the Italian Alps. After spending years as an officer in the Alpini (the oldest active mountain infantry in the world), he opened a ski lodge in Lombardia. One day, four skiers staggered in from a blizzard, seeking something warm and rich to counteract the cold. The Genovese quickly stirred together milk, whiskey, and zabaglione (an egg-based custard) and brought the ingredients almost to a boiling point. One of the skiers tried the drink and cried,



"Accidenti! È una bomba!" "Damn! It's a bomb!" Forever after, skiers traveled far and wide to taste the Genovese's signature drink: the Bombardino.

Over time, the recipe was perfected to a creamy egg liqueur stirred into choice brandy and all topped with whipped cream and cinnamon. Try our recipe today, then get a traditional taste at [BAITA](#) [2], our winter pop-up dedicated to the Italian Alps at Eataly NYC Flatiron!

Il Bombardino (The “Bomb”)

Recipe courtesy of Eataly

1.5 ounces brandy, such as Vecchia Romagna Brandy

3 ounces egg liqueur, such as Zabov Zabaglione

Whipped cream, to taste

Cinnamon, to taste

Warm the egg liqueur in a small saucepan. Pour the brandy in a glass mug.

When the egg liqueur is hot (but not yet at boiling point), slowly add it to the brandy. Stir well to combine.

Top the cocktail with a generous amount of whipped cream, and finish it with a sprinkling of cinnamon.

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