

ENDLESS SPARKLES, THREE RECIPES:

SPARKLING

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BELLINI

DIFFICULTY: Medium
PREPARATION TIME: 8 minutes



LIMONCELLO SPRITZ

DIFFICULTY: Easy
PREPARATION TIME: 6 minutes



KIR ROYAL

DIFFICULTY: Easy
PREPARATION TIME: 5 minutes

INGREDIENTS FOR: 1 GLASS

10 cl prosecco
1 peach (Triple sec.)
1 cl sugar syrup

EQUIPMENT:

Blender, bar measure, bar spoon

METHOD:

1. Mash half a fresh peach in a blender and pour into a prechilled champagne glass.
2. Pour the sugar syrup over it and stir gently.
3. Slowly top up with ice-cold, dry prosecco.
4. Then serve and enjoy.

TIP: For the peach puree, briefly scald the peach with boiling-hot water, drain, and pit – this turns the pulp into a fresh and fruity puree.

INGREDIENTS FOR: 1 GLASS

4 cl limoncello
100 ml prosecco
40 ml mineral water
1 sprig of mint
1/4 lemon

EQUIPMENT:

Highball glass or white wine glass, bar measure, straw, ice cubes

METHOD:

1. Pour limoncello into a glass with ice cubes.
2. Top up with prosecco and mineral water.
3. Wash and dry the mint.
4. Garnish drink with mint leaves and lemon slices and serve.

TIP: When life gives you lemons ... be careful. Due to its high alcohol content, this is a very potent drink. The good thing is that an open bottle of limoncello can be kept in the refrigerator for up to five months.

INGREDIENTS FOR: 1 GLASS

8 cl champagne
2 cl crème de cassis

EQUIPMENT:

Champagne flute, bar measure, ice cubes

METHOD:

1. Put ice cubes into a champagne flute.
2. Pour in the ice-cold champagne.
3. Add the crème de cassis.
4. Then stir and serve.

TIP: Fresh currants, raspberries, or blackberries taste great with this drink. You can either serve them as a berry snack or also refine the drink with them.