ENDLESS SPARKLES, THREE RECIPES:

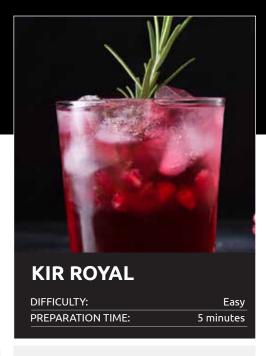
SPARKLING

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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.