



The Classic Bellini Cocktail

Ingredients

- 1 pound of ripe white peaches, peeled and cut into segments
 - 1 cup cold water
 - 1.5 tablespoons lemon juice
 - 1-2 tbsp sugar (depending on the ripeness of the peaches)
 - 4 oz or ½ cup Prosecco, chilled
- Chill a flûte glass in a fridge for 20-30 minutes.
 - Make a white peach purée by soaking the peeled and chopped white peaches, peeled in a container with water and lemon juice for 10 minutes – the lemon juice will help prevent oxidation.
 - Remove only the peaches with a slotted spoon and add them to a blender and blitz until smooth. Add the sugar to taste if necessary, depending on the peaches.
 - Add 2 tablespoons of the peach purée into the chilled flûte glass and top it off with the prosecco.
 - Finish off the Bellini by swirling gently with a bar spoon before serving.



