

## **Sgroppino**

1/3 cup lemon sorbet.  
2 tbsps vodka or limoncello, chilled.  
1/4 tbsp fresh mint leaves  
1 cup Prosecco

Pour the Prosecco & vodka (or limoncello) into 2 champagne flutes, dividing equally. Spoon a scoop of sorbet into each flute. Stir. Top with mint & serve.

## **Bellini Cocktail**

This drink was created 1943 at Harry's Bar in Venice, Italy in honor of the painter Geovani Bellini. Giuseppe Cipriani was the inventor. The original recipe was made with fresh pureed white peaches with a bit of raspberry or cherry juice to give the drink a pink glow.

Harry's Bar was a favorite haunt of Ernest Hemingway, Sinclair Lewis and Orson Welles. Later, the drink also became popular at the bar's New York counterpart. After an entrepreneurial Frenchman set up a business to ship fresh white peach puree to both locations, it was a year-round favorite.

### **Original Version**

2/3 cup white peach puree (use yellow peaches if white not available)  
1 teaspoon raspberry puree  
1 bottle chilled Italian sparkling wine such as Prosecco or Asti Spumante Brut

Raspberry puree: Puree fresh or frozen (thawed) berries in a food processor.  
Peach puree: Peel fresh peaches, cut up in pieces and blend in a food processor.

Place 1 1/2 tablespoons puree in the bottom of each flute and add 2 - 3 drops of the raspberry puree. Add sparkling wine, stir and serve.

Serving glass: Tall champagne flutes

*Here's to summer reflections all year long!*

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