

SPRITZ & GIGGLES

Serving Size: 1

SPRITZ & GIGGLES INGREDIENTS

¾ oz. Lemon Juice

¾ oz. Raspberry Syrup, *Recipe Below*

¼ oz. Super Cassis

1 oz. Vodka

2 oz. Prosecco

1 Lemon Wheel

3 Dehydrated Raspberries

RASPBERRY SYRUP INGREDIENTS

1 ½ cup Demerara Sugar

1 ½ cup Water

½ cup Raspberry Purée



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RASPBERRY SYRUP METHOD

1. Remove the frozen raspberry puree from the freezer and bring to room temperature. In lieu of a purée, blend raspberries until smooth and pass it through a fine mesh strainer.
2. Bring demerara sugar and water to a boil in a small saucepan, reduce heat, and simmer for approximately 4 minutes, stirring occasionally, until sugar dissolves.
3. Once the sugar has dissolved, lower the temperature to medium low heat and add the raspberry purée to the saucepan.
4. Cook until raspberry purée has been fully incorporated. Note: do not let the mixture boil.
5. Remove from heat, allow to cool. Once fully cool, strain any excess solids from the mixture with a simple strainer.
6. Transfer the raspberry syrup to a clean, airtight container and refrigerate for up to 10 days.

SPRITZ & GIGGLES METHOD

1. Fill a Boston Shaker halfway with ice. Add the lemon juice, raspberry syrup, super cassis and vodka. Shake vigorously for 10-15 seconds, until chilled through.
2. Strain into a wine glass filled halfway with ice and top with prosecco.
3. Garnish with a lemon wheel and dehydrated raspberries.
4. Serve and enjoy.

