



MIMOSA

anytime

prepared in:

glass

served in:

champagne flute

INGREDIENTS

7,5 cl fresh orange juice
7,5 cl Champagne

METHOD

Pour orange juice into flute and gently pour Champagne wine.

Stir gently.

Garnish with orange twist (optional).

Behind the cocktail

Cocktail name: Mimosa.

Creator: Ritz barman

Venue: Ritz hotel (Paris), 1925.

Story: in two different cities, with a distance of few years, two drinks have been created with the same ingredients but different proportions: Buck's Fizz, named after the London club that gave birth to this cocktail in 1921, and Mimosa, invented by a barman at the Ritz Hotel in Paris in 1925. The name Mimosa depends on the intense yellow color of the drink.

Alcoholic base: Champagne.

Type of preparation: stirred.