

# ROSSINI

long drink  
aperitif



prepared in:

glass

served in:

Champagne flute

alcohol content:

8% vol

## INGREDIENTS

7 cl blended strawberries

7 cl Prosecco brut

## METHOD

Wash and clean the strawberries from the leaves, cut them into small pieces leaving some aside for decoration. Make a pulp using an immersion blender. Put the mixture obtained in a flute type glass using a strainer to separate the pulp obtained from the seeds of the fruit. Take some cold Prosecco Brut and slowly add it to the strawberry puree so that it doesn't froth too much. Garnish with a strawberry cut on the edge of the glass.

# Behind the cocktail

Cocktail name: Rossini.

Creator: Giuseppe Cipriani.

Venue: Harry's Bar.

Story: it was invented in the mid-twentieth century as a variation of Bellini, in honor of the composer Giacchino Rossini.

Alcoholic Base: Champagne or sparkling wine.

Type of Preparation: shaken.