

# Peach Bellini

- 1 oz. White Peach Purée – recipe below
- $\frac{1}{4}$  oz. grenadine
- $\frac{1}{4}$  oz. Campari
- 4  $\frac{1}{2}$  oz. champagne

1. Combine purée and grenadine in a mixing glass with ice.
2. While stirring, slowly add champagne.
3. Drizzle Campari into glass to reduce the foam
4. Strain into chilled champagne flute.

## White Peach Purée

- 1 -4 white peaches, pitted.
- 1 Tbl. Per peach sugar
- $\frac{1}{2}$  oz. water per peach
- $\frac{1}{2}$  oz. lemon juice per peach

1. Combine all ingredients in a blender and blend until smooth.

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## Mango Peach Sangria

This is a surprisingly dry, fruity sangria. Be sure to use a rosé with an ABV >13%. We used Sacha Lichine single blend.

Makes 6 Glasses

Time: 2:15



- 12 oz. mango junks, fresh or frozen
- 12 oz. sliced peaches, fresh or frozen
- 1 bottle dry rosé
- 1 cup peach liqueur, such as Sterrings
- 1/2 cup simple syrup
- handful of fresh mint leaves – optional

1. Combine all ingredients, except the mint leaves, in a large, lidded pitcher, bottle or jar.
2. Shake the bottle and refrigerate for 2-4 hours
3. 1 hour before serving, give the mint leaves a smack in your hand and add them to the sangria.
4. Serve cold in fancy glasses!