



Millage

HOLIDAY COCKTAIL

MILLAGE PROSECCO DOC TREVISO EXTRA DRY

Ingredients

3cl Vodka
2cl Cherry Liqueur
1,5cl Hot Spice Syrup
2,5cl Lemon Juice
0,5cl Egg White (better if pasteurized)
Top with Millage Prosecco DOC Extra Dry

Glass

Martini glass or Michelangelo champagne glass

Garnish

Cherries

Preparation

Cool the glass and the equipment. Put all the ingredients in the cocktail shaker, except for Prosecco. Dry-shake it (i.e. without ice, you can use a cappuccino mixer). Add ice and shake it vigorously. Double strain it in the cocktail glass (technique by which the liquid seeps through a sieve, in order to separate the little pieces of mint leaves). Top with Millage Prosecco DOC Extra Dry.

Hot Spice Syrup

Ingredients:

500ml Water
1kg Sugar
100g Cinnamon Sticks 10g Star Anise
5g Pimento (Jamaican Pepper)

Preparation:

Put water in a casserole and take to 60/70°. Add the spices and leave the infusion for 30 minutes. Seep it through a fine mesh strainer. If needed, add water to reach 500ml. Add the sugar and stir everything until it dissolves completely (to faster the process you can slightly warm the tisane).



WWW.MILLAGE.IT
INFO@MILLAGE.IT
+39 0422 81 46 81

