

ROSSINI COCKTAIL WITH STRAWBERRIES AND GINGER



Chef: Leonardo Pellacani

Method

Serves 1

Mix the ginger into the sugar and set aside. Place the ice, the strawberry coulis, half the lime juice and the prosecco in a cocktail shaker. Mix with a long cocktail spoon. Dip the edge of a cocktail glass into the remaining lime juice and then into the ginger-flavoured sugar. Pour the cocktail into the glass, then add the grated lime peel and ginger powder. Garnish with a strawberry, a slice of lime and some fresh mint.

Menù Ingredients

100 g Coulis di fragole - Strawberry Coulis - D90X

120 g Prosecco "Tenuta Vallalta" D.O.C. - D0C

Ingredients

to taste Caster sugar

20 g Lime juice

to taste Grated lime peel

to taste Ice

to taste Sliced ginger

to taste Fresh mint