

Non-alcoholic Bellini Cocktail

A Bellini is a famous cocktail that was invented at Harry's Bar in Venice, in 1934. A Bellini combines peach puree with sparkling white wine to create a refreshing cocktail. In this non-alcoholic version the sparkling wine is replaced with sparkling grape juice. It is a thirst-quenching drink that could be served at community events.



Made it? Rate it!



Equipment

Ice cube tray
Fridge or freezer
Large jug (to hold at least 2 litres)
Wooden spoon
Chopping board
Sharp knife
Glasses
Swizzle or cocktail sticks and decorations (optional)

Ingredients

Serves 4

1 litre peach juice
750ml sparkling white grape juice
Ice cubes
Grapes and peach slices for decoration

Method

1. Chill the peach juice and the sparkling white grape juice.
2. Pour the peach juice into a jug.
3. Add the sparkling grape juice and stir.
4. Cut the peaches into slices.
5. Pour into glasses decorated with grapes, peach slices and swizzle sticks.
6. Add some ice cubes and serve immediately.

Top tips

- Make the ice cubes at least the day before you need them and make sure that the juices are thoroughly chilled before making the cocktail.
- Try freezing a small piece of fruit or slices of lemon or lime in each ice cube.

Prepare now, eat later

Prepare ahead?

- Chill all the ingredients.

Keep for later?

- The cocktail needs to be served as soon as it is made before it loses its sparkle. Refrigerate any leftover cocktail.

Something to try next time

Try creating your own cocktail by mixing sparkling ginger ale or apple juice with still juice such as cranberry and invent a name for your cocktail.

Swap the sparkling grape juice for sparkling water.



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Skills

Look at the Let's Get Cooking Skills chart to see which skills you have used today.
Skills used: 1, 3, 9e, 13a, 14b, 16

