

My love



BELLINI



FLUTE



HARRY'S BAR -
VENICE, ITALY



239

INGREDIENTS

- 30 ML WHITE PEACH PUREE
- 100 ML CHAMPAGNE

METHOD

POUR THE PUREE INTO A PRE-CHILLED GLASS AND SLOWLY TOP UP WITH ICE-COLD CHAMPAGNE. STIR GENTLY.



THE LEGENDARY BAR IN VENICE, WHERE THEY INVENTED A LIGHT MIX OF CHAMPAGNE AND PEACH PUREE, NOW SERVES BELLINIS ALMOST EVERY MINUTE. TO MAKE THE PERFECT PEACH PUREE, YOU NEED TO USE GRAPE PEACHES OR WHITE PEACHES.