

*Vitamin C*



## LILLET-COCKTAIL



HAYBALL, ICE



FRANCE



182

### INGREDIENTS

- 1 ORANGE
- 1 GRAPEFRUIT
- JUICE OF ONE LEMON
- ICE CUBES
- 15 ML LILLET BLANC
- 100 ML DRY SPARKLING WINE  
(OR PROSECCO)

### METHOD

CUT THE ORANGE AND GRAPEFRUIT IN HALF, SQUEEZE HALF OF EACH AND MIX WITH LEMON JUICE. CUT THE REMAINING HALVES AND SET ASIDE. POUR ICE CUBES AND SQUEEZED JUICE INTO A HAYBALL GLASS. ADD LILLET AND THEN TOP UP WITH SPARKLING WINE. GARNISH WITH ORANGE AND GRAPEFRUIT SLICES.



LILLET WAS CREATED IN 1887. THE IDEA OF COMBINING BORDEAUX WINES WITH EXOTIC FRUITS CAME FROM KERMAN'S FATHER, WHO LIVED UNDER LOUIS XVI. EMIGRATED TO BRAZIL AS A DOCTOR AND FINALLY RETURNED TO BORDEAUX, WHERE HE MADE LIQUEURS AND TONICS MAINLY FROM CINCHONA.