

BELLINI

Last Modified: 12/10/2014

F EASY

MAKE: 5 Min

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
1/3	Glass	Peach Puree	
SUBSTITUTE (IF NECESSARY)			
1/3	Glass	Peach Juice	
2/3	Glass	Dry Champagne	
SUBSTITUTE (IF NECESSARY)			
2/3	Glass	Sparkling Wine	

PREPARATION

FACTOID	The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. He named the drink the Bellini because its unique pink color reminded him of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini. The drink started as a seasonal specialty at Harry's Bar (Venice), a favorite haunt of Ernest Hemingway, Sinclair Lewis and Orson Welles.
1	Muddle a whole ripe Peach (or if unavailable, skip this step and just pour Peach Juice in the glass). Tilt the glass and fill it with your Champagne or Sparkling Wine. Give it a stir with your bar spoon or any long thin object