

MIMOSA

Last Modified: 12/10/2014

F EASY

MAKE: 1 Min

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Glass	Orange Juice (No Pulp)	Ice Cold
1/2	Glass	Dry Champagne	

PREPARATION	
FACTOID	It is believed to have been invented circa 1925 in the Hôtel Ritz Paris by Frank Meier. It is probably named after the common name in Anglophone Europe for the yellow flowers of Acacia Dealbata. A Buck's Fizz is a similar cocktail, but with twice as much Orange Juice as Champagne.
1	Fill half of your glass with Orange Juice. 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.