

# You don't have to

## BELLINI



Having spent a day at Harry's Bar in Venice with Arrigo Cipriani, the son of Giuseppe,

the inventor of the Bellini, I have first-hand knowledge of how to make this simple cocktail. Very few barmen outside Venice know how to make it correctly. First of all, the colour is supposed to be pink, not yellow; second, the sparkling wine is Prosecco, made from the bland Prosecco grape. Champagne should not be used.

**Glass:** Large tumbler.

**Garnish:** No garnish.

**Ingredients:** Fresh white peach purée (available from Funkin – 0208-953 9751), Prosecco sparkling wine (Sainsbury's & Oddbins), grenadine syrup (at Oddbins).

**Method:** Add 1 part of fresh white peach purée to 4 parts Prosecco and add 2 or 3 drops of grenadine syrup to give it the pink tinge. Shake and pour into a Collins glass. However, if white peaches are available there is no need for the grenadine syrup, as you can turn the mixture pink by just grating a little of the rosy peach skin into the purée.