Boozy Bubbles 3 Ways

Mixed Berry Float

Ingredients:

For the mixed berry reduction:

¾ cup strawberries
¾ cup raspberries
1 ½ tbsp lemon juice
½ tsp vanilla essence
1/3 cup sugar

To serve:

3 scoops of Vanilla ice cream, per float
550ml Bernini Blush Sparkling Grape (2 x 275ml)
Strawberry to garnish

Yield: 4 floats

Method:

1. In a medium saucepan, combine the berries, lemon juice, and vanilla essence and bring to a simmer over a medium heat.

2. Reduce the heat to low and simmer, stirring occasionally, until the berries are tender and juicy, around 10 minutes.

3. Stir in the sugar and continue to cook for another 10 minutes, until the sauce has thickened slightly and has reduced.

4. Remove the reduction from the heat and set aside.

5. Pour roughly 1 - 2 tablespoons of berry reduction into the bottom of each tall glass. Top with 2 -3 scoops of ice cream.

6. Pour the Bernini Blush Sparkling Grape over the ice cream for a bubbling sparkling float.

7. Garnish with a strawberry & serve with a gold straw.

8. ENJOY!

**For this recipe you could use the leftover reduction from the Frozen Berry Bubbles

Frozen Berry Bubbles

Ingredients:

To be frozen:

1 cup strawberries
1 cup blackberries
1 cup blueberries

For the mixed berry reduction:

¾ cup strawberries
¾ cup raspberries
1 ½ tbsp lemon juice
½ tsp vanilla essence
1/3 cup sugar

To serve:

1 tbsp sugar
550ml Bernini Ruby Sparkling Grape (2 x 275ml)
Mint leave to garnish

Yield: 4 cocktails

Method:

1. For the frozen berries: Line a baking sheet with baking paper.

2. Sprinkle the berries onto the baking sheet in 3 equal stripes.

3. Place the baking tray into the freezer for 2 – 3 hours or until the berries have all frozen.

4. For the mixed berry reduction: Combine the other berries, lemon juice, and vanilla essence in a medium saucepan and bring to a simmer over a medium heat.

5. Reduce the heat to low and simmer, stirring occasionally, until the berries are tender and juicy, around 10 minutes.

6. Stir in the sugar and continue to cook for another 10 minutes, until the sauce has thickened slightly and has reduced.

7. Remove the reduction from the heat and set aside until cool.

8. Dip 3 champagne glasses into the berry reduction before rimming each glass in sugar.

9. Pour roughly 1 - 2 tablespoons of berry reduction into the bottom of each glass. Top with frozen berries, layered with blackberries first topped with blueberries and then strawberries to create an ombre effect.

10. Top with Bernini Blush Sparkling Grape.

11. Garnish with mint leaves. ENJOY!

Sparkling Edible Cocktail

Ingredients:

550ml Bernini Classic Sparkling Grape (2 x 275ml)
½ cup caster sugar
1 ½ tbsp gelatine powder
Strawberry to garnish
Whipped cream to garnish

Yield: 4 glasses

1. Combine Bernini Classic and sugar in a large saucepan over a medium heat. Cook, stirring, for 2 minutes or until that sugar has dissolved. Sprinkle the gelatine over the Bernini syrup and whisk briskly with a fork until gelatine dissolves.

2. Pour the jelly mixture evenly into 4 champagne glasses.

3. Place the glasses in the fridge and refrigerate overnight or until set.

4. Garnish the glasses with a dollop of whipped cream and a strawberry.

5. Serve & ENJOY!