HALLOWEEN COCKTAIL · 02

Devil's Mischief

A twist on the cherry Bellini

Serves 1 · Flute or coupe glass · Ready in 5 minutes



INGREDIENTS

- 15ml black cherry syrup
- 2 dashes orange bitters
- Around 125ml chilled prosecco in a flute (about 100ml in a coupe), topped up to just below the rim

To garnish

- 2 maraschino cherries (I use Luxardo)
- 1 dried blood orange slice

METHOD

1. Pour the cherry syrup into the glass and add the bitters.
2. Tilt the glass and slowly top up with prosecco to just below the rim, pouring down the side so the syrup stays as a dark layer at the bottom.
3. Thread a cherry, the blood orange slice and a second cherry onto a cocktail stick and rest it across the rim.

Evie's tip *Chill the glasses and make up the garnish sticks before anyone arrives, then all that's left is the pour. People come to see you, not your bar skills.*



IMPORTANT NOTE

This recipe is provided for general information and inspiration only.

Ingredients and brands can change, so please always check labels and allergen information, and make sure it's suitable for you and your guests' dietary, medical or other requirements, seeking professional advice where needed.

You are responsible for safe food handling, preparation and serving. Please drink responsibly.

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