

PROSECCO BASED DRINK

# Original Bellini cocktail

If you have ever wondered how to make a perfect peach Bellini cocktail, this is the place to learn. By following this recipe and preparing your own peach Bellini at home, you are, in fact, recreating the original recipe invented by Giuseppe Cipriani, the founder of the one and only Harry's Bar in Venice.



Difficulty  
Easy



Prep time  
10 minutes



Serving  
1 drink

## INGREDIENTS

- 1/4 White peach puree
- 3/4 Prosecco

## HOW TO MAKE A BELLINI? THIS ORIGINAL BELLINI DRINK

The real magic of this recipe is made through the ingredients. Detailed information about the precious Bellini ingredients can be found below. Once the fresh peaches and Prosecco have been chosen and purchased, one can proceed with the preparation of their homemade Bellini by following Cipriani's original recipe.

The steps are very simple and require just a little trick to prepare the peach puree.

- 1 Begin by rinsing the peaches under running water and proceed to mash them, peels included. To help in achieving the ideal balance of juice and pulp, use a funnel and potato masher, or fork, firmly pressing down on the fruit. You can also use a kitchen centrifuge, but never a blender as it mixes air into the juice.
- 2 Pour the peach puree into a glass and then add the correct amount of Prosecco (For example: 2 oz. of peach puree and 6 oz. of Prosecco). Gently stir and your peach Bellini is ready to be served.



It is recommended to consume the drink within the same day to enjoy its natural freshness. As both the taste and delightful colourful of the Bellini drink are defined by the presence of fresh peach puree, it is ideally prepared during the summertime when fresh, juicy peaches are readily available.