



Christmas

SPRITZ

INGREDIENTS

- 30 ml dry gin
- 30 ml Lambrusco
- 15 ml amaretto
- Juice of ½ lime
- Cherries, to garnish

CHERRY SYRUP

- 400 gm cherries, pitted and halved
- 150 gm caster sugar

DIRECTIONS

1. For cherry syrup, combine cherries, sugar and 150ml water in a saucepan over high heat and bring to the boil, stirring occasionally. Boil for 1 minute, then remove from heat and cool briefly. Transfer to a blender and blend until smooth. Strain through a fine sieve, then refrigerate until chilled (at least 2 hours). This recipe makes enough cherry syrup for a large batch of Spritzes. Syrup will keep refrigerated in an airtight container for a week.

2. Combine gin, Lambrusco, amaretto and lime juice in a mixing glass with 30ml cherry syrup. Pour into a glass filled with crushed ice and garnish with a cherry.

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SERVES: 1

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