

# Rhubarb Bellini

by Françoise La Prune

serves	level	prep time	cooling time
6 <i>(1 bottle of Prosecco)</i>	easy	15min	1h

Is there a better drink to celebrate the beginning of summer than a Bellini? This is a simple and delicious twist on an old classic. It will surely impress your guests as rhubarb has the status of an intriguing vegetable!



## Ingredients

400g / 14oz **rhubarb**  
4tbsp **maple syrup**  
1 bottle of **Prosecco brut**

*optional:*  
little **flowers** for decoration



## Instructions

1. Trim the rhubarb and cut into small pieces.
2. Add the rhubarb and the maple syrup to a saucepan and heat gently until soft (*10-15min*).
3. Blend until smooth in texture and let cool down for an hour (*you can invert those two steps*).
4. Serve it...
  - a. **...messy:**  
Add 1-2tbsp of rhubarb purée (*I use about 1.5tbsp*) per glass and top of slowly with Prosecco. Be careful as it will foam a lot, you might prefer to make it in a few steps.
  - b. **...or clean:**  
Add 1-2tbsp of rhubarb purée per glass and the respective amount of Prosecco into a jug (*you can do a few glasses at the time*). Stir gently until well combined. Pour into the glasses.
5. Optionally decorate with a flower for visual appeal.
6. Enjoy!

## Tips / Variations:

- **Add strawberries!** Exchange half of the rhubarb with the same weight of strawberries.
- **Make it alcohol free!** Exchange Prosecco with apple juice and sparkling water.