

# The Imperialini

by Françoise La Prune

serves	level	prep time	cooling time
6 people (1 bottle of Prosecco)	easy	10min	+30min

'The Imperialini' is a wonderfully sensual mix of peaches, blueberries and vanilla. A truly imperial mix! The colour is a luxuriant imperial purple that stems from its poached fruits. I photographed this drink with unpoached fruit which accounts for the rather darkish colour - I firmly recommend you to poach your fruit as the effect on both colour and texture are dramatic - you lose some nutrients, but hey... Any leftovers can be enjoyed with yoghurt and granola the following morning!



## Ingredients

4 / 300g / 10.6oz **flat peaches**  
1tbsp **maple syrup** (*optional*)  
150g / 5.3oz **blueberries**  
1 **vanilla pod** or 1tsp **vanilla paste**

*optional:*

**blueberries**  
**skewers** or **toothpicks**



## Instructions

1. Cut the peaches into small pieces, discarding the stone. Add to a saucepan with the blueberries and maple syrup, if using, and poach on low heat until the blueberries start to burst and let their vibrant juice out.
2. Blend the mixture until smooth. Put the purée through a sieve if you want it to be smooth - *I normally skip this step as I prefer a more 'rustic' texture.*
3. Set aside to cool down.
4. When cool, Serve:
  - a. ...messy:**  
Add 1-2tbsp of the purée (*I use about 1.5tbsp*) per glass and top off 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 the purée per glass and the respective amount of Prosecco into a jug (*so you can do a few glasses at the time*). Stir gently until well combined. Pour into the glasses.
5. As an option, decorate with a skewer of blueberries.
6. Enjoy!

## Tips / Variations:

- **Leftovers?** Keep 'The Imperialini' purée and serve it in the morning with yoghurt, granola and fresh fruits or add to your smoothie!
- **Make it alcohol free!** Exchange Prosecco with: seltzers, mineral water or lemonade.