

The Lovini

by Françoise La Prune

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

'The Lovini' reminds me of Valentines day due to its pink colour and the use of rose scent - all very romantic. Summertime is the perfect backdrop in which to serve this Prosecco-based cocktail - the rich fruity hues hinting at both health and freshness (*but probably only delivering on one of these!* ;-)



Ingredients

4 / 300g / 10.6oz **flat peaches**
1tbsp **maple syrup** (*optional*)
150g / 5.3oz **raspberries**
1/4tsp **rose water** - *don't add more, as rose water has a very strong taste*

optional:

raspberries
skewers or toothpicks



Instructions

1. Cut the peaches into small pieces, discarding the stone. Add to a saucepan with the maple syrup, if using, and poach on low heat for about 5 minutes.
2. Add the raspberries for the final minute. Set aside to cool down and add the rose water.
3. When cool, 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.*
4. 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 raspberries.
6. Enjoy!

Tips / Variations:

- **Leftovers?** Keep 'The Lovini' 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.