

# Non-alcoholic Bellini Cocktail

A Bellini is a famous cocktail that was invented at Harry's Bar in Venice in 1934. A Bellini combines peach puree with sparkling white wine to create a refreshing cocktail. In this non-alcoholic version the sparkling wine is replaced with sparkling grape juice.



Nutritional information per portion (233g):

<b>Energy</b> 395kJ 93kcal 5%	<b>Fat</b> <0.5g 0%	<b>Saturates</b> <0.1g 0%	<b>Sugars</b> 23g 25%	<b>Salt</b> 0.03g 0%
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of an adult's reference intake.  
Typical values per 100g: energy 170kJ/40kcal.

## Equipment

Ice cube tray  
Fridge or freezer  
Large jug  
(to hold at least 2 litres)  
Wooden spoon  
Chopping board  
Sharp knife  
Glasses  
Swizzle or cocktail  
sticks and decorations  
(optional)

## Ingredients

**Serves 8**  
1 litre pure, unsweetened  
peach juice  
750ml sparkling white  
grape juice  
50g grapes OR 1 peach OR  
213g can peach slices in juice  
Ice cubes

\*Presence of allergens can vary by brand –  
always check product labels. If you serve  
food outside the home you must make  
allergen information available when asked.



## Method

1. Chill the peach juice and the sparkling white grape juice.
2. Pour the peach juice into a jug.
3. Add the sparkling grape juice and stir.
4. Cut the peach into 1cm thick slices.
5. Pour into glasses decorated with grapes, peach slices and swizzle sticks.
6. Add some ice cubes and serve immediately.

### Prepare now, eat later

- Chill all of the ingredients in the fridge for 2 hours before using them.
- The cocktail needs to be served as soon as it is made before it loses its sparkle. Refrigerate any leftover cocktail.

### Something to try next time

- Try creating your own cocktail by mixing sparkling ginger ale or apple juice with still juice such as cranberry and invent a name for your cocktail.
- Swap the sparkling grape juice for sparkling water.
- Try freezing a small piece of fruit or slices of lemon or lime in each ice cube.

**Skills used include:**

Measuring, chopping, mixing/combining and serving.