

Less than 30 minutes (plus chilling time)

Serves 6-8

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Ingredients:

Frozen berry margarita:

- 1 cup (250ml) each water and sugar
- 1 cup (250ml) tequila
- ½ cup (125ml) triple sec
- Juice (125ml) of 4 limes or 2 lemons
- 6 mint leaves
- ½ bag (500g) PnP frozen red berries
- Lemony water and a mix of salt, sugar and lime zest (optional)
- Lime wedges or berries, for serving

Basil peach bellinis:

- 1 cup (250ml) each water and sugar
- 6 basil leaves, bruised
- ½ tsp (3ml) vanilla seed paste (optional)
- 1 punnet (6s) peaches or nectarines, stoned and quartered
- Prosecco or brut sparkling wine
- Stone fruit and basil, for serving

Method

GOOD IDEA

For the bellinis, freeze the stone fruit to make a fizzy slushy – the perfect solution for overripe fruit.

Frozen berry margarita:

1. Heat water and sugar, stirring until sugar dissolves to make a syrup.
2. Combine cooled syrup, tequila, triple sec, lime or lemon juice and mint leaves in a blender.
3. Add berries and blitz until smooth.
4. Freeze until serving, for up to 2 hours.
5. Dip the rims of 6-8 glasses in lemony water, then in a salt mixture, if using.
6. Fill with margarita mixture and garnish with lime wedges or berries.

Basil peach bellinis:

1. Heat water and sugar, stirring until sugar dissolves to make a syrup.
2. Add basil leaves and vanilla seed paste and remove from heat.
3. Cool to room temperature, then strain.
4. Blitz syrup and stone fruit in a blender until smooth.
5. Divide purée between 6-8 glasses and top with prosecco or brut sparkling wine, stirring lightly before serving.
6. Garnish with stone fruit and basil.

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