

Less than 15 minutes (plus overnight freezing)

Serves 6

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email



Play Video

Ingredients:

- 6 nectarines + extra slices for garnish
- $\frac{2}{5}$  cup (100ml) boiling water

- ⅔ cup (100ml) honey
- Handful ice
- 1 bottle (750ml) chilled Valdo Prosecco Extra Dry
- Fresh mint, thyme and/or cherries, for garnish

Method:

**GOOD IDEA:**

Peaches work just as well – after all, they're the original stone fruit used for a classic Bellini cocktail.

1. Slice nectarines into wedges, discarding stones.
2. Place in an airtight container in a single layer and freeze overnight.
3. Combine water and honey, stirring until honey dissolves. Chill.
4. For serving, blitz frozen nectarines, cooled honey syrup, ice and 2 cups (500ml) Prosecco in a blender until smooth.
5. Divide mixture into 6 flutes (bubbly glasses).
6. Garnish with extra slices of nectarine, mint, thyme and cherries if using.
7. Top up with remaining Prosecco when serving drinks.