



CITRUS SPARKLE



Purées are the mixologist's best friend. They add concentrated flavors without the need for lots of juice. This tasty mix shows off some of our favorite winter citrus: blood oranges and Meyer lemons made tantalizing with a splash of Blanc de Noirs.

Makes 1

1 oz blood orange purée
1 oz Meyer lemon liqueur or limoncello
2-3 oz Chandon Blanc de Noirs
Strip of lemon zest

Pour the blood orange purée and lemon liqueur into a shaker and add ice. Shake and strain into a coupe or flute. Top with the Blanc de Noirs and garnish with the lemon zest. Serve.