

Belmond Hotel Cipriani, Venice: Bellini

The world-famous Cipriani offers a resort-like experience in Venice. The 95-room property is set on Guidecca Island, a five-minute boat ride from San Marco, on a lush plot of land with gardens and an Olympic-sized swimming pool, the ideal escape after a day of sightseeing.

INGREDIENTS (serves one)

- 2 oz fresh white peach juice
- 3 oz Prosecco (sparkling wine)

PEACH JUICE RECIPE

- Peel and slice 1 kg. of white peaches.
- Dip them in 16 oz of water and 7 oz of fresh lemon juice (the peaches must be covered with water and lemon)
- Pass the peaches (without the lemon juice and water) in a blender with crushed ice and 3 spoons of sugar.
- Note: In the beginning or end of the peach season, add a few raspberries or cherries to get the distinctly pink color. (In peak season, this is not necessary).

PREPARATION

- Combine peach juice and Prosecco and serve in a flute.
- Please note that the Prosecco and the juice must be very cold before mixing them.
- Do not mix the Bellini until the last moment before serving otherwise it will separate.



Photo courtesy Belmond Hotel Cipriani (left)