

SIXTY CHAMPAGNE AND SPARKLING WINE COCKTAILS



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Prince of Wales

5 ml (¼ fl oz) sugar syrup

1 dash Angostura bitters

10 ml (½ fl oz) maraschino
cherry liqueur

45 ml (1½ fl oz) rye whiskey

2 small chunks fresh
pineapple

ice cubes

chilled French Champagne,
to top

lemon twist, to garnish

Stir the sugar syrup, bitters, cherry liqueur and whiskey in a cocktail shaker until well combined. Add the pineapple and fill with ice, then shake vigorously for 30 seconds. Strain into a champagne coupe and top with Champagne. Garnish with a lemon twist.

SERVES 1