

# BEVERAGE

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## RASPBERRY CHAMPAGNE CORDIAL

Serves 6

1 1/2 tbsp Raspberry Herbal tea leaves or 6 tea bags

2 tbsp sugar

1 bottle Champagne or Prosecco, chilled

12 to 18 fresh raspberries

1. Bring 1/2 cup of water just to a boil. Stir in the tea leaves and sugar, and steep for 3 to 4 minutes. Strain the liquid into a small spouting measuring cup, pressing to extract as much liquid as possible, and refrigerate until cold.
2. Pour the champagne into 6 flutes. Slightly tipping each glass, carefully pour about 1 1/2 Tablespoons of the chilled tea mixture down the interior side of each flute. Add 2 to 3 raspberries to each and serve.