

Sgroppino med sitron (italiensk drink med sitronsorbet)

Ingredients

8 glasses:

- ♥ 1 liter lemon sorbet
- ♥ 3.5 dl vodka or Limoncello
- ♥ 7 dl prosecco (1 bottle)

1 glass:

- ♥ 1.5 dl lemon sorbet
- ♥ 0.5 dl vodka or Limoncello
- ♥ 1 dl prosecco

Instructions

Place lemon sorbet in a bowl.

Add vodka (or Limoncello). Stir together with a fork (it's okay if there are some pieces of lemon sorbet left, as they will melt).

Top up with prosecco.

Spoon the drink into chilled cocktail glasses. Serve immediately while the drink is icy cold and frothy.

If you're making just one drink, you can mix it directly in the glass.

Tips

♥ Instead of using a fork, you can whisk the drink together with a balloon whisk or gently use an electric hand mixer. If you're making just one drink, it can be mixed in

a shaker.

- ♥ If you like, you can garnish the glass with a small lemon slice or some lemon zest and/or a bit of fresh mint.
- ♥ Prosecco is a fruity, sparkling white wine from Northern Italy. Available at the liquor store.
- ♥ I used vodka here, but as mentioned, many people also use Limoncello. Limoncello is an Italian lemon liqueur. Also available at the liquor store.
- ♥ Sgroppino can also be made with other flavors. Replace the lemon sorbet with strawberry sorbet, mango sorbet, etc., but keep the vodka (or Limoncello) and prosecco.
- ♥ Alcoholic drinks are for adults and should be enjoyed in moderation. Drinks should of course never be served to minors.

SGROPPINO MOCKTAIL:

For a non-alcoholic version, simply omit the vodka (or Limoncello) and use only lemon sorbet and non-alcoholic bubbles (available at the liquor store) or lemon soda.

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