Sgroppino al limone (Italian drink with lemon sorbet)



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

Put lemon sorbet in a bowl.

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

Top up with prosecco.

Scoop the drink into chilled cocktail glasses. Serve immediately while the drink is ice-cold and frothy.

If you're making only 1 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 1 drink, it can be mixed in a

shaker.

♥ If you like, you can garnish the glass with a small slice of lemon or a bit of lemon zest and/or some fresh mint.

♥ Prosecco is a fruity, sparkling white wine from Northern Italy. Purchased at the liquor store.

♥ I used vodka here, but as I mentioned, many 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 vodka (or Limoncello) and prosecco.

♥ Alcoholic drinks are for adults and should be enjoyed responsibly. Drinks should of course never be served to minors.

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

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