



# Bubbly Mimosa

Serves 4 | Prep 15min | Cook None | Difficulty Easy

## INGREDIENTS

2 slices of fresh orange  
330 ml fresh orange juice, chilled  
330 ml cranberry juice, chilled  
1 bottle Allure Pinot Noir  
Chardonnay Non-alcoholic  
Sparkling Wine, chilled

4 champagne tulips

## METHOD

To make the curled orange peels, slice a thin round of orange and then lay flat on a cutting board. Using the tip of a sharp knife, follow around the shape of the slice separating the outside pith from the fruit, as thinly as possible.

Trim to the right length and the wind around your pinky finger to shape into a curl. Make one garnish per glass. Cut some of the fruit into small segments to add to the glasses.

Pour about a quarter of orange juice into each glass, add cranberry juice, filling to the halfway mark of each glass. Fill the remaining half of the glass with Allure Pinot Noir Chardonnay Non-alcoholic Sparkling Wine.

Add some small orange wedges to each glass, garnish with curled orange peel and serve.