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Hugo Spritz

We discovered the Hugo Spritz cocktail on holiday in Sardinia at a beach bar. Unusually, the Hugo Spritz comes from the ski chalets of the rich and famous in the Tyrolean ski resort of Naturno. Pronounced in the Italian way, it's an OOH-Go Spritz - a bit Made in Chelsea bit lovely on a hot day or in a nightclub nonetheless!

A Hugo is made with Prosecco and elderberry syrup. Elderberry which is *Sambucus Nigra* in Latin) or Sambuco Nero in Italian is the plant from whose flowers (elderflowers) are transformed into Sciroppo di Sambuco, a syrupy-sweet cordial that is the key ingredient. Not to be mistaken with Sambuca — the strong, licorice-flavored, clear liqueur with the signature three coffee beans (mosquitos) floating in the glass — Sciroppo di Sambuco is bright yellow, very sweet and comes out thick, like a syrup should.

for one cocktail

1 large chilled wine glass

4 ice cubes

200ml Prosecco

50ml Sciroppo Fiori di Sambucco or Elderflower cordial

a sprig of mint

a slice of pear or apple

Chill your glasses in the freezer and pull out when ready. Drop 4 ice cubes in then pour over the elderflower cordial followed by the Prosecco which you need to pour in slowly to prevent it frothing over. Stir, then decorate with a sprig of mint and a fresh slice of pear or dessert apple.

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