

Prata Punch

Bartender: Lauren Sanchez

Bar/Company:

Location: Miami, FL

Season: Summer

Ingredients: 2 part Ypioca Brasilizar Cachaca Prata Reserva Especial
.5 part Lillet Rose
.5 part Guava Nectar
.25 part Fresh Lime Juice
.25 part Agave
top Banfi Rosa Regale Sparkling Wine

Garnish: Strawberries
Lime Wheels

Glassware: N/A

Preparation: For punch, combine Ypioca, Lillet Rose, guava nectar, lime and agave. Top with Rosa Regale sparkling and add sliced strawberries and thin-sliced lime wheels to float as garnish.

For individual cocktails, muddle 2-3 strawberry slices w/ agave and add Ypioca, guava and Lillet. Add ice and shake to chill/mix. Strain over ice and top with champagne. Garnish with thin-sliced strawberry. Remember, this is an aperitif style so it's meant to be refreshing but not necessarily sweet.

Notes:

Legal: