

How to Make Sgroppino: Italy's Best-Kept Secret After-Dinner Drink

Sgroppino: The Elegant Italian Lemon Sorbet After-Dinner Cocktail



TIME
3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

Garnish (Optional):
Lemon zest twist or candied lemon slice
Fresh mint leaves
A small biscotti or wafer on the side

DIRECTIONS

1. The key to a perfect Sgroppino is working quickly and serving immediately.
2. Step 1 - Soften the Sorbet: Allow the lemon sorbet to sit at room temperature for about 2-3 minutes. It should be soft enough to easily scoop and whisk, but not fully melted. If it's too hard, your blender or whisk will struggle.
3. Step 2 - Blend It Smooth: In a chilled bowl or blender, combine the softened sorbet, chilled vodka, and most of the Prosecco (reserve a small splash for later). Whisk vigorously by hand or blend on a low setting until the mixture is smooth, frothy, and creamy. It should look like a light, lemon-flavored milkshake. If you are using limoncello or a splash of cream, add it now.
4. Step 3 - Serve Immediately: Pour the mixture into your chilled coupe or flute glasses. If the mixture has deflated slightly, gently top it with the reserved splash of cold Prosecco-this adds a little extra fizz and a beautiful layer of froth on top.
5. Step 4 - Garnish & Enjoy: Add your desired garnish, like a lemon zest twist or a fresh mint sprig, right on the rim. Serve immediately before the mixture loses its signature icy texture. Salute!

SWAPS & NOTES

Lemon Sorbet 1 cup Must be slightly softened for blending.
Prosecco ¾ cup Must be well-chilled; use a good-quality sparkling wine.

Vodka 1 oz Chilled vodka works best for temperature control.
Limoncello (Optional) 1 teaspoon Adds a deeper, sweeter citrus complexity.

TIPS FOR SUCCESS

Chill Everything: This is a frozen drink, so the colder your ingredients and serving glasses are, the better.

Chill your Prosecco, vodka, and glasses well in advance.

Don't Over-Blend: If you use a blender, blend only until combined and frothy.

Over-blending can make the sorbet melt too quickly and thin out the texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-sgroppino-italys-best-kept-secret-after-dinner-drink/>