

Sparkly, Spiced, and Festive: How to Make a Gingerbread Champagne Bellini

Sparkly, Spiced, and Festive: The Ultimate Frosted Gingerbread Champagne Bellini



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INGREDIENTS

Swaps and Notes:

Peach PurØe Alternative: If fresh or frozen peaches aren't available, quality peach nectar works well. You could also experiment with pear purØe for an equally festive flavor profile.

Bubbly Swap: Don't have Champagne or Prosecco? A dry Cava or even a sparkling white wine like Moscato (if you prefer sweeter) can be substituted.

Make it Mocktail: To make a stunning non-alcoholic version, simply replace the Champagne with sparkling white grape juice or ginger ale.

Spiced Syrup: If gingerbread syrup is hard to find, you can use vanilla syrup and add a generous dash of ground cinnamon and nutmeg to the peach purØe mixture.

DIRECTIONS

1. This recipe is a masterclass in simplicity.
2. **Step 1: Prep the Garnish (Optional):** If using the "frosted" garnish, lightly wet the rim of your champagne flute with a lime wedge or water. Press the rim into a shallow plate of crushed gingerbread cookies. Set aside.
3. **Step 2: Combine the Base:** Pour the 2 oz of cold peach purØe and 1 oz of gingerbread syrup into the bottom of the prepared champagne flute. Stir the two liquids gently with a small spoon or stirrer until they are well combined.
4. **Step 3: Top with Bubbly:** Slowly top the mixture with 4 oz of chilled Champagne or Prosecco. Pour slowly and at an angle to preserve the maximum amount of carbonation. The mixture should gently combine on its own.
5. **Step 4: Garnish and Serve:** Add a dollop of whipped cream on top of the drink. Sprinkle the whipped cream with extra crushed gingerbread cookies and/or a small dash of ground cinnamon. Add a cinnamon stick or a thin peach slice to the rim for presentation. Serve immediately.

SWAPS & NOTES

Peach PurØe (or Peach Nectar) 2 oz Must be cold.

For the best flavor, make your own from frozen or canned peaches.

Gingerbread Syrup 1 oz Look for high-quality coffee syrup brands, or make a simple version by simmering water, brown sugar, and ground ginger/cinnamon/cloves.

Chilled Champagne or Prosecco 4 oz Use something dry (Brut) to balance the sweetness of the syrup and purØe.

TIPS FOR SUCCESS

Temperature is Key: Ensure all your liquid components-especially the Champagne-are thoroughly chilled.

Using warm ingredients will result in a flat, less appealing drink.

The Power of the PurØe: For the creamiest Bellini texture, use a blender to purØe 1 part frozen or canned peaches with 1/2 part water (or even Champagne) until perfectly smooth.

Don't Over-Stir the Bubbly: Stirring the final product too vigorously will flatten the Champagne.

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

Original recipe: <https://chefmaniac.com/sparkly-spiced-and-festive-how-to-make-a-gingerbread-champagne-bellini/>