

## Elderflower Vodka Spritz: The Light, Floral Cocktail Perfect for Summer

Elderflower Vodka Spritz: Light, Floral, and Refreshing!



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### INGREDIENTS

? Swaps and Notes:

**Vodka Alternative:** Gin works wonderfully here for a more botanical, herbal spin on the cocktail.

**The Bubbly:** If you don't have Prosecco, you can use Champagne, Cava, or simply increase the soda water to 3 oz. The Prosecco adds richness and more refined bubbles.

**Sweetness Control:** If you find the drink too sweet (depending on your liqueur), add a small squeeze of fresh lime juice to brighten it up.

**Serving Size:** Easily scale this recipe up for a pitcher. Just calculate the total liquid, mix the vodka and liqueur, and keep the soda water and Prosecco separate to top each glass just before serving.

### DIRECTIONS

1. The beauty of this spritz is in its simplicity. You don't need a shaker or any fancy equipment.
2. **Step 1: Prep Your Glass:** Start with a wine glass, a highball, or a large tumbler. Fill the glass generously with ice cubes. The colder the drink, the better the experience!
3. **Step 2: Build the Base:** Pour the 121 oz of vodka and 1 oz of elderflower liqueur directly over the ice. Give it a gentle stir with a spoon to chill the liquids slightly and mix them.
4. **Step 3: Add the Fizz:** Add 2 oz of chilled soda water (or tonic water). Then, top the whole drink with 1 oz of Prosecco or sparkling wine.
5. **Step 4: Garnish and Serve:** This is where the magic happens. A simple lemon slice draped over the rim is fine, but for the full elegance factor, try a thin cucumber ribbon (run a vegetable peeler down a cucumber) and a sprig of fresh mint. The mint adds a burst of aroma with every sip. Serve immediately and enjoy the sparkle!

### SWAPS & NOTES

intrigue seasoned cocktail enthusiasts.

It's always a winner when entertaining! ? Elderflower Vodka Spritz  
Ingredients This recipe makes one serving.

Ingredient Amount Notes  
Vodka 121 oz Use a good quality, smooth vodka.

Elderflower Liqueur 1 oz St-Germain is the gold standard, but any quality elderflower liqueur works.

## TIPS FOR SUCCESS

**Quality Ingredients Matter:** Since this recipe has so few ingredients, the quality of your vodka and elderflower liqueur will really shine through.

**Chill Everything:** Make sure your soda water and Prosecco are ice-cold.

This reduces the amount of ice melt and keeps the flavor from getting diluted.

**Don't Over-Stir:** Once you add the sparkling components (soda and Prosecco), stir very gently and minimally just to combine the layers.

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

Original recipe: <https://chefmaniac.com/elderflower-vodka-spritz-the-light-floral-cocktail-perfect-for-summer/>