The Blueberry French 75

Serves: 2

Ingredients:

- 40 ml gin
- 15 ml fresh lemon juice
- 15 ml sugar syrup
- 2 tbsp fresh blueberry purée
- 60 to 80 ml chilled champagne or sparkling wine
- Ice

To garnish

- A few fresh Blueberries
- Lemon twist
- Fresh thyme or basil (Optional)

Method:

1. Make the blueberry purée by blending a small handful of blueberries until smooth. Strain if you prefer a smoother texture.
2. Fill a cocktail shaker with ice. Add the gin, lemon juice, sugar syrup and blueberry purée.
3. Shake well until the outside of the shaker feels very cold.
4. Strain into a chilled champagne flute.
5. Top with champagne or sparkling wine and gently stir.

6. Garnish with fresh blueberries and a twist of lemon peel.

Tip

For a lighter drink suitable for daytime entertaining, replace half the champagne with chilled soda water for a softer sparkle.

Extra flavour tip

Add a small sprig of fresh thyme or basil to the shaker for a more complex botanical flavour, which works beautifully with Blueberries in spring drinks.