



YUZU SPRITZ COCKTAIL

Ingrédients - 1 Pers.

- Yuzu liqueur - 4 cl
- Crémant de Bourgogne - 6 cl
- Soda water - 2 cl

Préparation

How to prepare a Yuzu Spritz?

Fill a large wine glass with ice cubes.

Pour in the yuzu liqueur.

Add the Prosecco or Crémant slowly to preserve the bubbles.

Top up with soda water.

Stir gently with a spoon.

Garnish with a slice of lemon/yuzu and a mint leaf (optional).

RECIPE FOR YUZU SPRITZ: THE REFRESHING SUMMER COCKTAIL ??

Fancy a fresh, fruity, slightly fizzy cocktail? Discover Yuzu Spritz, an exotic twist on the classic Spritz, perfect for surprising your guests at aperitif time. With its hint of Japanese citrus, this cocktail is the new must-have for summer evenings.

What is a Yuzu Spritz?

Yuzu Spritz is a cocktail inspired by the famous Aperol Spritz, but with an original twist: yuzu, a Japanese citrus fruit

with a unique taste somewhere between lemon, tangerine and grapefruit. It adds an intense freshness and an exotic note much appreciated by lovers of refined cocktails.

Ingredients for a Yuzu Spritz

To prepare this cocktail, you need 3 ingredients. First, you'll need yuzu liqueur. Secondly, Prosecco is traditionally used. At Briottet, we like to use Crémant de Bourgogne. You can also try an even fancier version with Champagne. Finally, you'll need sparkling water. A few ice cubes to refresh the whole and why not a slice of lemon or a mint leaf.

Mixologist's tip

For a touch of originality, add a dash of elderflower liqueur for a floral touch.

Why try the Yuzu Spritz?

Perfect for summer Light and thirst-quenching Ideal for aperitif or brunch Easy to make And if you'd like to try another version of Spritz, we suggest the **Hugo Spritz** with **Fleur de Sureau** liqueur.

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