



QUALITY KITCHENWARE  
COOKING CLASSES & CULINARY INSPIRATION

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**The Bloomer**

Serves 2

**Ingredients:**

1 oz Gin  
splash of elderflower syrup  
1/2 oz Cointreau  
2 oz Rosé champagne, chilled  
Pomegranate arils as garnish

**Directions:** In a cocktail shaker, shake (or stir) the gin, elderflower syrup and Cointreau with ice. Pour into gold-dusted, rimmed coupe glasses and top with the Rosé. Garnish with pomegranate arils.

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**Creamsicle Sparkler**

**Ingredients:**

Sugar for glass rim  
2 oz vanilla vodka, chilled  
splash of fresh orange juice  
2 oz champagne, chilled  
Orange peel, for garnish

**Directions:** Directions: In a cocktail shaker, shake (or stir) the vodka and orange juice, pour into sugar-rimmed glasses and top with champagne. Garnish with an orange peel twist.

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**Blackberry Thyme Sparkler**

**Ingredients:**

1 oz vodka, pre-chilled  
splash blackberry syrup  
2 oz champagne, chilled  
2 sprigs thyme, for garnish  
2 blackberries, for garnish

**Blackberry Simple Syrup:**

1 cup blackberries  
1 cup water  
1 cup sugar

***Blackberry Simple Syrup:***

In a small saucepan, bring the blackberries, water and sugar to a boil until the sugar dissolves and berries soften about 5-7 minutes. Strain and cool completely.

**Directions:** Prepare the glasses with a gold or sugared rim. Pour the cold vodka into the champagne flutes, add the blackberry simple syrup, and top with champagne. Garnish with blackberries and thyme sprigs.