



JERNEJ KITCHEN

STRAWBERRY CHAMPAGNE

Strawberry Champagne is a beautiful drink for special occasions, Valentine's Day or New Year's eve. It's a simple recipe, made in minutes.

SERVES 6 PEOPLE
PREPARATION: 10 MINUTES

STRAWBERRY CHAMPAGNE

250 g (1/2 pound) strawberries

2 tbsp sugar

1 tsp lemon juice

30 g (1 ounce) dark chocolate

750 ml Champagne (1 bottle)

TOOLS AND EQUIPEMENT

cutting board

kitchen knife

six Champagne glasses

bowl

PREPARE THE STRAWBERRIES

Clean the strawberries. Save six strawberries, and cut the rest into quarters. Add the cut strawberries to a bowl and add a tablespoon of sugar and lemon juice. Stir to combine, and set aside for 5 minutes for the strawberries to macerate. Mix the strawberries into a smooth mixture using a fork, a blender, or an immersion blender.

PREPARE THE GARNISH

Melt the chocolate in a microwave or in a bowl above a pot of simmering water. Place the melted chocolate in a small bowl. Dip the top of the Champagne glass into the melted chocolate to get a beautiful chocolatey rim. Set aside for the chocolate to set. Coat the rest of the strawberries in a tablespoon of sugar.

TIP

Optionally place the Champagne glasses in a fridge for a minute to set the chocolate faster.

SERVED!

Divide the strawberry mixture between six glasses. Add the Champagne. Decorate with sugar-coated strawberries and serve.