

# A Peachy Bellini

By Katie Beck Photography by Russell Bamert

Summer has arrived with full force, and unless you have an industrial air conditioner that blows over your indoor pool, a refreshing drink to cut the heat is a necessity when the mercury rises.

Johnny Carino's Italian restaurant is a sure fix, fighting the battle against thirst with a deliciously fresh Peach Bellini. The drink is frothy and frozen, ready to cool you down with invigorating flavor.

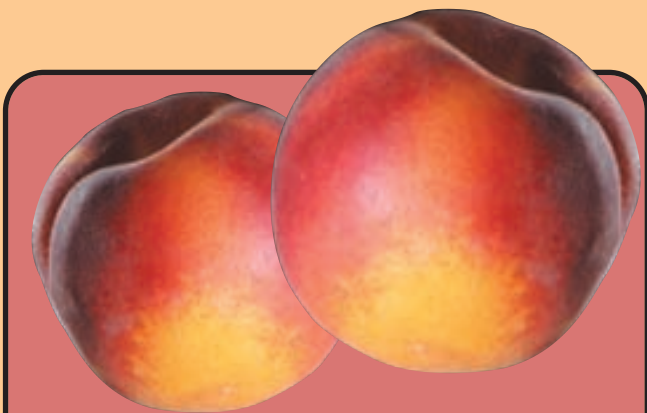
A classic Bellini is a fruity cocktail traditionally made with white peaches and sparkling champagne. This drink was created in 1948 in Venice, Italy by a bartender working at Harry's Bar. Giuseppe Cipriani had a passion for Italian white peaches and was determined to create a perfect cocktail that would feature the sweet summer flavor of a ripe peach. After many attempts, it



was the simple combination of white peach puree and prosecco (a sparkling Italian wine) that concocted the original Peach Bellini.

There are multiple variations of the Bellini that have made it an easy summer drink to mix, but using a few traditional ingredients will ensure the best combination of flavors. A puree of fresh white peaches would provide the best flavor, but can be hard to find, and making the puree is more labor intensive when using white peaches. Peach nectar can be used as an easy substitute or a dash of peach schnapps can add an extra kick. When choosing the champagne, a sparkling Italian variety is highly recommended because of its light and fruity flavor, which mingles well with the delicate peach.

Making this beverage is almost as easy as drinking it. Combine your peach puree (or peach nectar) in a blender with ice. Add in the sparkling Italian champagne, or any other optional ingredients you may want to include, and blend until smooth. Pour into a tall glass and serve with a fresh peach and mint garnish. The bartenders at Johnny Carino's will pour about two ounces of Italian sangria in the bottom of the glass before pouring the frozen peach nectar in, which creates a striking red swirl that curves throughout the peach drink. They garnish the top of the drink with peaches marinated in Chianti, an Italian red wine. The presentation is artistic and the taste is multi-dimensional.



## Peach Bellini

(serves 3)

- 6 ounces chilled peach nectar
- 6 ounces chilled champagne (Italian sparkling wine)
- 2 cups of ice (add more or less for personal preference)
- 2 ounces of sangria or grenadine (optional)
- dash of peach schnapps or rum (optional)
- fresh or marinated peaches for garnish

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