TAYLOR & COLLEDGE

Vanilla Champagne Fizz with Elderflower



Preparation: 10 mins
Portions: 2-2 Portions

Ingredients

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10 ml Elderflower liqueur
2 tsp Taylor & Colledge Vanilla Bean Extract
200 ml Champagne
2 tsp Lemon Peel 2 lemons peeled and twisted

Preparation

1. Fill two champagne flutes with 5 ml (approx. 1 tsp.) elderflower liqueur each. Ensure the liqueur is chilled for best results. Add 1 teaspoon of Taylor & Colledge Vanilla Bean Extract to each glass. Gently swirl to combine the elderflower and vanilla flavours.
2. Slowly pour 100 ml of chilled champagne into each flute over the back of a spoon to preserve the bubbles. Let the mixture settle for a moment.
3. For an optional garnish, add a twist of lemon peel to each glass for a decorative touch. Serve immediately and enjoy this aromatic Vanilla Champagne Fizz with Elderflower.