



PREP
5 min

COOK
0 min

SERVES
1

Poinsettia Cocktail with Champagne & Cranberry

INGREDIENTS

120 ml Veuve Monsigny
Champagne Brut
(well chilled)

60 ml cranberry juice
(chilled)

15 ml Cointreau or orange
liqueur (optional)

Orange twist or fresh
cranberries, to garnish

Ice cubes for chilling
(optional)

DIRECTIONS

1. Chill a champagne flute in the fridge or by filling with ice water for 2 minutes. Discard ice water before use.
2. Pour the cranberry juice into the chilled flute.
3. If using, add the Cointreau or orange liqueur for a subtle citrus note. Slowly top the glass with champagne or prosecco, tilting the glass slightly as you pour to preserve the bubbles.
4. Gently stir once with a bar spoon to combine, taking care not to lose the fizz.
5. Garnish with an orange twist draped over the rim of the glass or float 2–3 fresh cranberries for a festive finish.
6. Serve immediately while chilled and sparkling.



Good Different



Tip

Always pour the sparkling wine last — it keeps the bubbles lively and gives the cocktail its celebratory sparkle.