



PREP
10 min

COOK
0

FREEZING
6 hrs

SERVES
4

Summer Berry Frosé

INGREDIENTS

1 bottle La Muse Rose
Provence Rose
250 g strawberries, hulled
125 g raspberries
2 tbsp White Mill caster sugar
(optional, depending on
sweetness of fruit)
½ cup ice cubes
Fresh mint leaves, to garnish

DIRECTIONS

1. Pour rosé wine into a shallow baking dish and freeze for at least **6 hours**, or until almost solid.
2. Place frozen rosé, strawberries, raspberries, and ice cubes into a blender. Add sugar if fruit is tart.
3. Blend until smooth and slushy.
4. Pour into chilled glasses and garnish with fresh mint. Serve immediately for a refreshing summer cocktail.



Good Different



Freeze the serving glasses ahead of time for an extra frosty, Instagram-ready presentation.