

Maddie's Strawberry and Champagne Margarita

Ingredients

40ml Tequila (We use El Rayo)
20ml Curaçao (or Cointreau)
25ml Lime Juice
30ml Champagne
40ml Strawberry Puree (recipe below)

Strawberry Puree:

350g Strawberries, chopped (You can use frozen strawberries, defrosted)
100g Caster sugar
Zest of one lemon
100ml Lemon juice
Pinch of salt



Garnish:

Fresh strawberry

Method

To make the puree, add the strawberries to a blender and blitz until they form a thick puree. Add the sugar, lemon juice and zest, and salt and blend for another 30 seconds until thoroughly combined. Strain the mixture through a sieve to ensure it is smooth and seeds are removed. Place in the fridge to chill at least 30 minutes before making your cocktail.

To make your Margarita, start by filling your glass of choice with ice. Put all ingredients, except the champagne, into a cocktail shaker and fill with ice. Shake until chilled (when a frost forms on the outside of the shaker). Strain through a sieve into the glass. Top up with champagne – we suggest approximately 20-40ml but you can add to taste.

Garnish with strawberry slices and enjoy!

Top Tip:

Depending on how many margaritas you enjoy there may (or may not be) some strawberry puree and champagne left. To avoid waste, you can also enjoy 25ml of the strawberry puree in the bottom of a flute topped up with champagne and enjoy a delicious strawberry bellini!