

Organic Holiday Sparkling Wine Cocktails Featuring Pizzolato MUSE Wines

Celebrate the Season with a super fun batch of Organic Holiday Sparkling Wine Cocktails! Our celebrations may look and feel different this year, and that's all the more reason to embrace everything that's merry and bright! Dancey York, author of [The Weeknd Cookbook](#), created these delightful Organic Holiday Sparkling Wine Cocktails featuring [Pizzolato MUSE Prosecco Spumante](#) and [Pizzolato "Paloma Rose" Secco Spumante](#).

Organic Holiday Sparkling Wine Cocktails



GRINCH

An adult rift on the classic ice cream float in this sparkling wine cocktail.

INGREDIENTS

- 1 scoop pistachio gelato
- 1 pinch Gneiss Spice Vanilla Salt
- 5 oz chilled Pizzolato Prosecco Spumante
- *Garnish: red candy heart Glass: rocks glass, no ice*

PREPARATION

Scoop gelato into glass. Sprinkle a pinch of vanilla salt. Top with Pizzolato Prosecco Spumante.



FROSTY ON VACATION

Beach vacation vibes rift on the classic Paloma in this sparkling wine cocktail.

INGREDIENTS

- 1oz tequila (I prefer reposado)
- 1 oz peach juice
- 0.5 oz blackberry hibiscus syrup (recipe below)
- ½ fresh lime – *juiced (approx 0.5 oz)*
- dashes orange bitters
- 1 pinch Gneiss Spice Habanero Salt
- 4 mint leaves
- *To Top Off:* Pizzolato Paloma Rose Prosecco
- *Garnish: Gneiss Spice Hawaiian Salt rim Tools: shaker, strainer*
- *Glass: rocks glass, large ice cube*

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PREPARATION

Muddle Mint. Shake all ingredients. Strain. Top with Pizzolato "Paloma Rose" Rose Secco

Blackberry Hibiscus Syrup

½ cup blackberry jam + ½ cup water + ¼ vanilla

+ 2 tablespoons Gneiss Spice Hibiscus Petals

Bring jam, water, and vanilla to a boil. Add hibiscus and steep 3 minutes. Reduce heat. Simmer 3 minutes. Let cool.

NAUGHTY OR GNEISS SHOT

Making spirits bright with this festive jello shot sparkling wine cocktail.

INGREDIENTS

- 1 cup Pizzolato Prosecco Spumante 1 tablespoon granulated sugar
- 1 teaspoon Gneiss Apple Pie Spice 2 tablespoons unflavored gelatin 1 cup sparkling apple juice
- *Garnish: edible gold glitter*
- *Tools: plastic shot glass cups (1-2 oz)*

PREPARATION

- Add prosecco, sugar, apple pie spice, and lemon juice to a medium saucepan. Sprinkle with gelatin. Do not let sit 3-4 minutes.
- Once gelatin blooms heat the medium saucepan over medium-low heat. Gently whisk to dissolve. Do not let contents boil.
- Remove from Stir in sparkling apple juice. Let carbonation fizzle off. Evenly pour into shot glasses. Refrigerate for at least 3 hours.
- Sprinkle with edible glitter just before serving.



CANE YOU HEAR THE BELLS?

A Merry & Bright peppermint twist on the classic Mimosa in this sparkling wine cocktail.

INGREDIENTS

- 1oz grapefruit juice
- 0.5 oz peppermint schnapps
- *To Top Off: Pizzolato Paloma Rose Prosecco*
- *Garnish: crushed candy cane & Gneiss Spice Vanilla Salt rim*
- *Glass: martini glass, no ice*

PREPARATION

Shake all ingredients. Strain. Top with Pizzolato Paloma Rose Prosecco.

For Rimming the Glass: Crush 1 candy cane and stir in 1/4 teaspoon vanilla salt. Spread a thin layer of chocolate frosting along rim. Gently roll in crushed candy cane salt.

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About the Creator of Organic Holiday Sparkling Wine Cocktails and The Weeknd Cookbook

The Weeknd Cookbook was created by author Dancey York.

"My mom always said, "cooking is about oneness". For me this always translated to the people you share a meal with, and the memories made. COVID19 is happening and it has pushed us all to reevaluate how we view the world. These memories and the quality time with people you care for can still be achieved in the comfort of your home.

This book is an ode to achieving success in the kitchen with confidence. I've taken what I've learned from working with phenomenal chefs in Chicago's restaurant industry, studying with master blenders, and traditions passed down through my lineage to develop all the recipes and cocktails in this ebook.

This is for the at home chef. We spent hours testing recipes not just in professional kitchens, but the kitchens most of our readers work out of. From convection to conventional ovens. From gas stoves to the college students typical electric stove top. Whew #struggle. There are tips and tidbits to contribute towards your success in hosting your friends and family."

Get 20% off the deluxe version of [The Weeknd Cookbook](#), with the promo code: PROSECCO at checkout.

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