

MEMORIES

Susie Barrie's Christmas Bellini



'To me, nothing is more evocative of the festive season than the smell of clementines. And when you enhance it with orange blossom water and top up with bubbles, you really do have Christmas morning in a glass. Prosecco is far better than cava for this drink – it has a lighter feel and a lovely floral aroma.

'When I was growing up, I was always the one who got up early to prepare breakfast, and I made sure there was a smell of coffee and warm croissants when everyone came into the kitchen. Today it's a bigger affair with more family members, but we still start with a glass of Christmas Bellini and a lot of clinking Champagne flutes!' *Wine writer Susie Barrie is a regular presenter on Saturday Kitchen. She'll be hosting Wine Festival Winchester, 25-26 November (susieandpeter.com)*

MAKES 4

Chop **2 chilled tinned peach halves** and purée in a blender. Stir in the chilled juice of **2 clementines**, **25ml sugar syrup** and **2 drops orange blossom water**. Pour into flutes and top up with chilled **Prosecco**; stir.

