

NAMAQUA

WINES



SWEET ROSÉ FROSÉ

Note that the Rosé will lose some of its color during the freezing process. This cocktail is ideal for hot South African summers.

INGREDIENTS

- 750ml Bottle Rosé
- ½ Cup sugar
- 250g Strawberries
- 15ml Lemon juice
- Mint leaves

INSTRUCTIONS

Chill Rosé in freezer until almost frozen solid (it won't completely freeze due to the alcohol), for at least 6 hours. Meanwhile, bring sugar and ½ cup water to a boil in a medium saucepan; cook, stirring constantly, until sugar dissolves, about 3 minutes.

Add strawberries, remove from heat, and let sit 30 minutes to infuse syrup with strawberry flavor. Strain through a fine-mesh sieve into a small bowl (do not press on solids); cover and chill until cold, about 30 minutes.

Scrape rosé into a blender. Add lemon juice, ¾ ounces strawberry syrup, and 1 cup crushed ice and purée until smooth. Transfer blender jar to freezer and freeze until frosé is thickened (aim for milkshake consistency), 25–35 minutes. Blend again until frosé is slushy. Divide among glasses and serve.