

A take-off on a “French 75”, tart lemon juice balances the sweetness of the Crème de Violette liqueur. This works well with an inexpensive Cava from Spain or any other brut-style sparkler.

## **Champs de Violette**

### **Ingredients:**

1 oz fresh squeezed lemon juice  
1 oz Crème de Violette liqueur  
Cava or other dry sparkling wine  
Garnish: Fresh pansies

### **To Serve:**

*Add lemon juice and liqueur to champagne flutes or coupes.*

Fill glass with sparkling wine.

Float a pansy on top and serve



Cheers,

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*Certified Sommelier, Court of Master Sommeliers*

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