

The Hugo Spritzer

This contemporary classic has taken on a life of its own. Originally named 'Otto,' its inventor, bartender Roland Gruber, later settled on 'Hugo' simply because he preferred the name. Change is at the heart of this celebrated cocktail, with its ingredients also evolving with time. First, tangy lemon syrup was replaced by sweeter elderflower cordial, and then elderflower liqueur was found to be the perfect ingredient. Created in northern Italy in 2005, the Hugo cocktail spritz is the Italian cousin of the classic St-Germain Spritz. This lovely drink beverage is now one of the most popular drinks in Europe. The addition of mint and lime brings a bright and zesty aroma to this refreshing elderflower cocktail. Refreshing and light, this is a perfect afternoon or pre-dinner beverage to enjoy while out on the deck.



Ingredients

- 1 1/2 oz St-Germain Liqueur
- 2 oz Prosecco
- 2 oz Soda water
- 1 bunch fresh mint leaves

Garnish

- Fresh mint
- Fresh lime or lemon slices

Directions

- Add ice into a wine glass
- Pour in St-Germain and add approximately eight mint leaves; muddle slightly
- Top with sparkling wine and soda water
- Stir the drink gently to combine all of the ingredients
- Garnish with a mint sprig and lime wedge

Serves 1

Cheers,

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