

Roman Holiday

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 2 hours

Hand-On Time: 10 minutes

Serves 8

Ingredients

- 8 oz. (1 cup) lemon juice, from about 6 juicy lemons
- 4 oz. (1/2 cup) honey
- 2 sprigs rosemary, plus 8 more for garnish
- 6 oz. (3/4 cup) Amaro
- 2 - 750 ml bottles Chandon Blanc de Noir sparkling wine, chilled
- 8 strips of lemon peel



Instructions

1. Combine lemon juice, honey and 2 rosemary sprigs in a small pan and bring to a simmer over medium heat. Stir to dissolve the honey and remove from heat. Cool 5 minutes and discard rosemary.
2. Transfer to a small bowl, stir in Amaro and refrigerate until chilled.
3. Add 2 oz. (1/4 cup) syrup to tall skinny glasses. Top with chilled prosecco and garnish with skewered lemon peel and rosemary sprigs. Serve immediately.

Tip: If you're using a smaller champagne flute, add only 1 oz. (2 tablespoons) of syrup to each glass.