



Peach Froscato

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

2 cups sweet Moscato wine (from one bottle)

¼ cup O&V [Elderflower Apple Lime vinegar](#) *

2 cups frozen peach slices (from fresh, or purchase in frozen section of grocery store)

1½ cups ice

2-4 tablespoons simple syrup (to taste)

Basil sprigs for garnish

Fresh peach slices for garnish

Preparation

Chill the bottle of Moscato and the elderflower vinegar in the fridge for a few hours.

Freeze the peach slices (or purchase frozen peach slices).

In a blender, add the frozen peach slices, 2 cups of ice cubes, 2 cups of chilled Moscato, and all the Elderflower Apple Lime vinegar. Pulse until combined and slushy adding more Moscato or ice until the desired consistency is reached.

Pour into chilled cocktail glasses and garnish with a sprig of basil and a slice of fresh peach.

Serves 4

Active time 5 minutes Total Time: 5 minutes plus time for freezing fruit, and chilling the wine.

Notes

* The [Elderflower Apple Lime vinegar](#) adds wonderful dimension to this drink, but can be substituted with [Peach Apricot Vinegar](#) or a sweet liqueur instead. I love an inexpensive sweet Moscato in this recipe.

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Drink, Cocktail, Peach Slushy, Summer Entertaining, Peach Proscato, Moscato, Frozen Peaches, Elderflower Apple Lime Vinegar, Basil Garnish, Summer Drink,