

A vibrant, stylized illustration of a cocktail glass tilted to the right. The glass is filled with a pinkish liquid and contains a red cherry, a slice of orange, and a slice of lemon. A blue and green striped straw is inserted into the drink. The background is a warm yellow, decorated with a large yellow flower, a white daisy, and a green leaf in the upper left. In the lower right, there are more fruit elements: a slice of orange, a slice of pink grapefruit, and a red chili pepper. The overall style is bright and cheerful.

ILLUSTRATED BY
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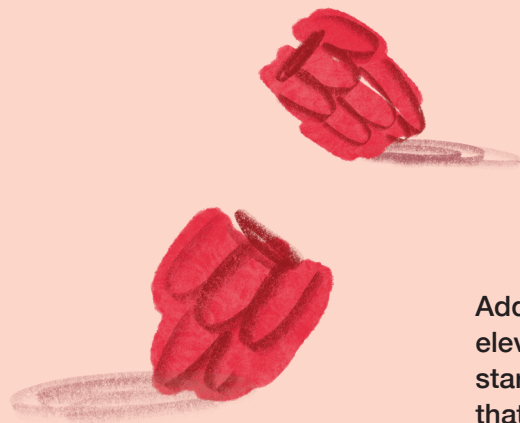
Nixology

Low-to-no
alcohol
cocktails

RECIPES BY
Elouise Anders

CHAMBORD ROYALE

SERVES 1



Add a splash of Champagne, and you've elevated your drink to a royale. The formula started with kir, but it's a delicious template that works well with any fruit liqueur. In this case, we use Chambord. Produced in France's Loire valley, the liqueur's rich, black raspberry flavour is very sippable. Just add Champagne to finish off this trip to France.

20 ml (¾ fl oz) Chambord
chilled Champagne, to top

1 raspberry on a cocktail stick,
to garnish

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Pour the Chambord into a champagne flute
and top with Champagne.

Garnish with the prepared cocktail stick.

