Frozen Strawberry Gin Fizz with Strawberry Flavour Pearls

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Frozen Strawberry Gin Fizz with Strawberry Flavour Pearls is deliciously refreshing and easy to prepare. Two big ticks for me.We used Frozen sliced Strawberries so it’s ultra fruity and a little less brutal on your blender than ice.

What you’ll need – 4

- 500g bag Sliced Frozen Strawberries (or freeze some fresh berries yourself if cheap and good quality)
- 2 Lime or Lemons – Juiced
- 4 tablespoons Sugar (or to taste)
- 2 Egg Whites

- 120 ml Gin (or other white spirit if you prefer)
- 120 ml Sparkling Water or Lemonade
- 4 fresh Strawberries – garnish
- 4 sprigs Rosemary
- 4 Lemon or Lime slices
- Strawberry Flavour Pearls
- Blender and some fancy glasses

To do

I like to prepare my garnishes first. Slice a side off each fresh Strawberry. This will become the top where the Flavour Pearls are added after the Cocktail is in the glass. Add a small slice of Lemon or Lime and poke a small sprig of Rosemary into each Strawberry too. This smells amazing when you are drinking your Cocktail. Make a small cut into the underside of each Strawberry and wedge them onto the side of each glass.

Into the blender add Strawberries, Juice, Sugar, Egg Whites, Gin and half of the Sparkling Water or lemonade (add the rest if it needs it). Blend until nice and smooth and frothy. Have a little taste. If you like more sour add some more juice. If you like it a little sweeter add more Sugar. If it's too thick add the rest of the Sparkling or Lemonade (the more defrosted your Strawberries are the less extra liquid will likely be needed).

*This cocktail is an easy one to adapt too. Just pick a different frozen fruit and Flavour Pearl – Mango and Passionfruit Flavour Pearls – Raspberries and Raspberry or Yuzu Flavour Pearls…you get the idea

To serve

Simply pour your delicious Cocktail into each of your garnished glasses. Adding a spoonful of **Strawberry Flavour Pearls** to finish.

Cheers

Until next time

From the Peninsula Larder Team

> ***“A drunk man’s words are a sober man’s thoughts.”***
>
> *— Steve Fergosi*

**If you’d prefer a different flavour…take a peek at our other flavours, just click HERE There are plenty of others to choose from.