

Midnight Sparkler Cocktail Recipe

Ingredients:

- 1.5 oz Blackberry Vodka (chilled)**
- 0.5 oz Blue Curacao (chilled)**
- 1 oz Cranberry Juice (chilled)**
- 1 oz Pomegranate Juice (chilled)**
- Gold Edible Glitter (a pinch)**
- Sparkling Water (to top up)**
- Ice**
- Garnish: Rosemary Sprig and a Slice of Star Fruit**

Instructions:

- 1. Prepare the Ingredients:** Ensure the blackberry vodka, blue curacao, cranberry juice, and pomegranate juice are chilled beforehand by keeping them in the refrigerator.
- 2. Mix the Cocktail:** In a shaker, combine the chilled blackberry vodka, blue curacao, cranberry juice, and pomegranate juice. Add a pinch of gold edible glitter and fill the shaker with ice.
- 3. Shake It Up:** Shake vigorously for about 15 seconds. This process chills the drink further and evenly distributes the gold glitter throughout the cocktail.
- 4. Strain:** Strain the cocktail into an old-fashioned glass, leaving the ice behind in the shaker.
- 5. Top Up:** Gently top up the glass with sparkling water to add a fizzy effect.
- 6. Garnish:** Garnish with a sprig of rosemary and a slice of star fruit

on the rim for an elegant presentation.

Serving Tip: Serving the cocktail immediately ensures that it remains cool and refreshing. The chilled ingredients eliminate the need for pre-chilling the glass and make the preparation process more straightforward and efficient. The combination of flavors and the sparkle of gold glitter make this cocktail a visually stunning and delightful addition to any festive occasion.