

Ricossa Moscato d'Asti Recipes

Ricossa di Pera



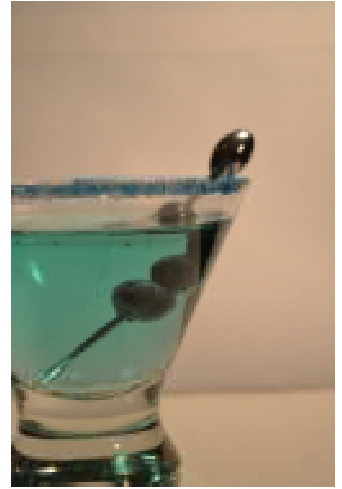
750 ml Ricossa Moscato d'Asti
1 cup pear juice
1 pear, sliced

Steep sliced pears in 1 cup of the Ricossa Moscato d'Asti for 5 minutes. Transfer to the freezer until pears are frozen. In a pitcher, add 1 cup of pear juice to 32 oz of Ricossa Moscato d'Asti and gently mix. Keep chilled. When ready to serve, add a slice of pear to each glass and pour

Ricossa "Berry Good" Moscatini

4 oz of Ricossa Moscato d'Asti
1 ½ oz of Berry or preferably Blueberry Vodka
½ oz of Blue Curacao

Pour the three components into a bar shaker filled with ice. Do not add too much Blue Curacao, It is only to add a light blue hue. Shake Gently and be aware that the product is slightly carbonated. Finish with Blackberries and/or Blueberries either on a cocktail spear or drop to the bottom of the chilled martini glass.



Moscato Sunset

1 oz Pomegranate liqueur
4 oz Ricossa Moscato
1 oz orange juice
2 dashes grenadine syrup

Pour wine and OJ in a tall glass over ice. Add the Pomegranate Liqueur by tilting glass and pouring down side. The liquor should go straight to the bottom and then rise up slowly through the drink. Garnish with a pineapple wedge.

Moscato Belini

Slice fresh Peaches and/or Apricots, place in a pitcher add ice. Pour in 1 chilled bottle of Ricossa Moscato.

Serve and enjoy!

Ricossa & Cranberry Holiday Punch

750 ml Ricossa Moscato d'Asti
1 cup cranberry juice
¼ cup cranberries

Steep cranberries in 1 cup of the Ricossa Moscato d'Asti for 5 minutes. Transfer to the freezer until cranberries are frozen. In a pitcher, add 1 cup of cranberry juice to 32 oz of Ricossa Moscato d'Asti and gently mix. Keep chilled. Garnish punch bowl with an ice ring made from frozen cranberries, and add a couple of frozen cranberries to each glass before serving.



Ricossa Moscato Kiss

4 oz of Moscato
2 oz of Peach Vodka
A dash of Grenadine

Pour the two components into a bar shaker filled with ice, do not add the grenadine. Shake Gently and be aware the product is slightly carbonated. Pour the product into a chilled martini glass and finish with a kiss of Grenadine to the bottom of the glass.

