

# Peach Bellini

Classic Peach Bellini recipe with fresh peaches and prosecco. Perfect for brunch or special occasions. Easy 10-minute preparation.

10 min

PREP

10 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 3 cup peach
- 1 cup mango
- 1 prosecco

## Instructions

- 1 Prepare the peach puree**

Remove pits from 3 cups fresh peaches and cut into 1-inch pieces.
- 2** Combine the peach pieces and 1 cup mango nectar in a blender.
- 3** Blend on high speed for 60-90 seconds until the mixture is completely smooth with no visible chunks.
- 4** Strain the mixture through a fine-mesh sieve into a bowl, pressing the solids with the back of a spoon to extract as much liquid as possible, then discard the pulp.
- 5 Assemble the bellinis**

Chill 6 champagne flutes in the freezer for 5 minutes until cold to the touch.
- 6** Add 2-3 tablespoons of the peach puree to the bottom of each chilled glass.
- 7** Slowly pour 1 bottle prosecco down the side of each glass, filling three-quarters full and pausing to let the foam settle between pours.
- 8** Stir each glass gently once with a spoon to combine the peach puree and prosecco, then serve immediately.

## Tips

Choose peaches at peak ripeness - they should smell fragrant and yield slightly to gentle pressure for the sweetest flavor and smoothest purée.

Chill your prosecco and glasses in advance to keep the cocktail properly cold and maintain maximum effervescence throughout serving.

Strain the peach purée through a fine-mesh sieve if you prefer an ultra-smooth consistency without any fibrous texture.

Make the peach mixture up to 2 days ahead and store covered in the refrigerator - the flavors actually improve with time.

Pour the prosecco slowly down the side of the glass to preserve bubbles and prevent excessive foaming when mixing with the fruit purée.

Use frozen peaches when fresh ones aren't in season - thaw completely and drain excess liquid before blending for best results.

Add ice cubes to the blender for a frozen Bellini variation that's perfect for hot summer days or poolside entertaining.

Garnish with a thin peach slice or fresh mint sprig just before serving to enhance both visual appeal and aromatic experience.