

**Miele**

# Summer spritz

By Miele

**5 minutes**

Preparation time

**1**

Serves



## INGREDIENTS

60 ml Aperol  
60 ml gin  
30 ml sugar syrup  
30 ml fresh lime juice

### Glass rim

½ lime  
½ tsp Aleppo pepper  
1 tsp salt flakes

### To serve

3-4 medium sized ice cubes  
Prosecco  
1 cucumber, sliced  
Lime, sliced and dehydrated

## METHOD

1. Cut a fresh lime in half and run around the rim of a chilled glass tumbler.
2. On a small plate, mix the Aleppo pepper and salt flakes. Turn the glass upside down onto the plate, coating the rim of the glass and ensuring the rim is evenly coated with the salt mixture.
3. Place the ice cubes into the glass along with the Aperol, gin, sugar syrup and fresh lime juice. Stir with a cocktail stirrer to blend.
4. Top the glass with Prosecco.
5. Garnish with your choice of fresh slices of cucumber or dehydrated lime slices.

## Hints and tips

- The lime slices can be dehydrated in the oven on Conventional at 85°C for 2-5 hours, or until dried. They are a great way to add intense flavour into your summer cocktail.