

Mimosa

SERVES Makes 1 cocktail

TIME 5 minutes

Why This Recipe Works

Our mimosa is easy to make because it is mixed in the flute and doesn't require specialized barware. We simply fortified strained and chilled orange juice with orange...



Gather Your Ingredients

- 2 ½** fluid ounces (¼ cup plus 1 tablespoon) orange juice, strained and chilled
- ¼ fluid ounce (½ teaspoons) orange liqueur
- 3** fluid ounces (¼ cup plus 2 tablespoons) sparkling wine, chilled
- 1** orange twist

Before You Begin

- * Use strained fresh-squeezed orange juice here. We like Cointreau, but any orange liqueur will work. Tilt the glass to a 45-degree angle and pour the wine down the side of the glass to minimize foaming.

Instructions

- 1.** Add orange juice and orange liqueur to chilled champagne flute; stir with spoon to combine. Add wine. Using spoon, gently lift juice mixture from bottom to top of glass to combine. Garnish with orange twist. Serve.