



Happy New Year!

Tipp von Britta Wiegmann



Nothing says New Year like champagne! A refined, original and very grown-up drink for a toast is the classic champagne cocktail. This has three ingredients: champagne, sugar cubes and Angostura bitters, a strong bitter liqueur made from gentian root, bitter orange and spices such as cloves, cardamom, coriander and cinnamon. Together with champagne it's an unexpected pleasure! The recipe is as follows: Place a sugar cube in a large wine glass, add five drops of Angostura and top up the glass to its widest point with champagne. The perfect type is a bone-dry, crisp, cold Brut Zéro (chilled to between six and eight degrees), for the right balance between sweet and sour. And what about the children? Surprise them with a cranberry-orange-spritz: Simply mix equal parts of cranberry juice, freshly squeezed orange juice and sparkling water and finish off with a few fresh cranberries. Serve over ice in a whisky tumbler – the little ones will feel all grown-up!