

FROSÉ

Ah, frosé! It's pink, it's slushy, it's wine and it's fruit. It's frozen rosé, aka fro-zay baby! This is the drink of the summer and it's so easy to make in your Thermomix. (And if you're reading this in the northern hemisphere, it's the drink to make you look forward to next summer!)



Serves: 6

Time: 12 minutes + 10 hours freezing time



INGREDIENTS

100 grams sugar
200 grams water
200 grams frozen strawberries
1 lemon, juiced
1 bottle rosé, poured into a container and frozen overnight



METHOD

1. Make a light sugar syrup by placing sugar and water into mixing bowl and heating for **4 min/100°C/speed 1**. Remove Thermomix lid and allow syrup to cool (approx. 5-10 minutes).
2. Add frozen rosé, frozen strawberries and lemon juice to mixing bowl. Blend **40 sec/speed 9**.

Pour into glasses and enjoy immediately.

Tips

- Pre-prepare the sugar syrup and frozen wine and you're just one minute away from Emergency Frosé.
- I'm a fan of Matilda's Frozen Fruit. They don't give me anything to say that but I like that their fruit is Australian-grown and snap frozen in facilities used only for fruit.

Variation

- Try spiking the Frosé with Cointreau or vodka if you're feeling really racy.