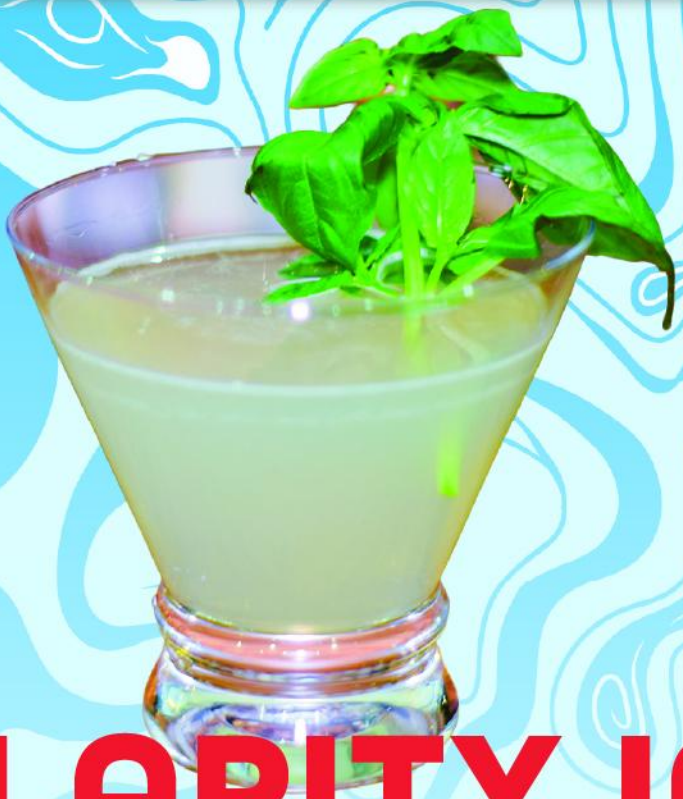


CLARITY IN PARADISE

Ingredients

- 1.5 oz Strawberry Coconut Vodka
- 0.75 oz elderflower liqueur
- 0.5 oz fresh lemon juice
- 3 oz prosecco or champagne (well-chilled)
- Fresh basil leaf for garnish

Instructions

1. Chill your glassware: Place a champagne flute in the refrigerator or freezer for at least 10 minutes before serving.
2. Build the base: Add strawberry coconut vodka, elderflower liqueur, and fresh lemon juice directly into the chilled champagne flute.
3. Top with bubbles: Slowly pour chilled prosecco or champagne into the flute. Pour gently down the side of the glass to preserve maximum carbonation and prevent overflow.
4. Stir gently: Using a bar spoon, give 1-2 very gentle stirs to incorporate ingredients without losing bubbles.
5. Garnish: Gently slap a fresh basil leaf between your hands to release its aromatics, then float it on the surface or tuck it against the side of the glass.