

Recipes of the month



Lemon Drop Martini

A little zest, a little sweetness, and all the elegance you need in a cocktail! This Lemon Drop Martini is the perfect balance of tart and tangy, and ideal for those moments when only the best will do.

Ingredients:

- Granulated sugar, for rimming
- Lemon wedge, for rimming
- 2 ounces vodka
- 1/2 ounce limoncello
- 1 ounce freshly squeezed lemon juice
- 1/2 to 3/4 ounce simple syrup, to taste
- Lemon twist, for garnish

Directions:

1. Begin by preparing your glass: use a lemon wedge to moisten the rim, then dip it in granulated sugar to create a sweet finish.
2. In a cocktail shaker filled with ice, combine vodka, limoncello, lemon juice, and simple syrup.
3. Shake vigorously, then strain into the glass.
4. Garnish with a refreshing twist of lemon.

Light and Easy 5-Minute Fruit Mousse

A refreshing treat that's as light as air, this fruit mousse combines the natural sweetness of berries with the fluffiness of whipped egg whites for a delightful dessert that's quick and effortless. You'll be spoiling yourself (and your guests) in just five minutes!



Ingredients:

- 8 1/2 ounces (about 2 1/4 cups) frozen berries or other fruit
- 2 tablespoons sugar (or use sugar, honey, maple syrup or stevia extract to taste)
- 1 large egg white
- Fresh berries and whipped cream for serving (optional)

Instructions:

1. Blend your fruit until it's nice and smooth. Add sugar (or whatever sweetener you fancy) and give it another quick pulse.
2. Whisk the egg white until it's fluffy and whipped to perfection.
3. Spoon into glasses, add a sprinkle of berries, and maybe a little whipped cream if you're feeling extra.

