

## KIR ROYAL

*I don't have many drink recipes on the blog. But I just have to share this inspiration here with you. It is such a light and refreshing (not only) summer drink that always transports me to my beloved France.*

*The Kir drink is a bit of a cocktail consisting of blackcurrant liqueur (crème de cassis) and dry white wine. If you want to enjoy it directly in France, you will find it mainly in Burgundy, where it comes from. It is the the priest, war hero and mayor of the city of Dijon, Canon Felix Kir, who invented it and so the drink is named after him. In other parts of France, you will not meet it so often, but there are exceptions.*

*Kir is mixed in a ratio of 1 part liquor to 10 parts wine. You can replace blackcurrant liqueur with peach or mulberry liqueur. All variants are excellent.*

*And if you want to improve the basic recipe a little more (like me), then enjoy a kir royal. Wine is replaced by sparkling wine, of course in case of France the Champagne is the best. But feel free to use any dry sparkling wine.*

### INGREDIENTS

(makes 1 portion)

0.25 ml blackcurrant liqueur (crème de cassis)  
15 cl of sparkling wine  
blackberry for decoration

Champagne glass

### INSTRUCTIONS

1. Chill the Champagne glasses.
2. Pour the liqueur into the chilled glass first. After that, start pouring the sparkling wine slowly so that it mixes with the liqueur. It is best to top it up before the toast so that the bubbles do not evaporate.
3. Garnish with blackberries.