

Whimwood Estate Rosé - Frosé (Frozen Rosé)



Ingredients:

1 x 750ml bottle of Whimwood Estate Rosé
½ cup of sugar
225gms of strawberries, hulled and quartered
70ml of fresh lemon juice
1 cup of crushed ice

Method:

Pour Rosé into a container and freeze until almost solid (it won't completely solidify due to the alcohol), at least 6 hours.

Bring sugar and ½ cup water to a boil in a medium saucepan; cook, stirring constantly, until sugar dissolves, about 3 minutes. Add strawberries, remove from heat, and let sit 30 minutes to infuse syrup with strawberry flavour. Cool.

Scrape Rosé into a blender. Add lemon juice, 100ml of strawberry syrup, and 1 cup crushed ice and purée until smooth. Transfer blender jar to freezer and freeze until Frosé is thickened approx 25-35 minutes.

Blend again until Frosé is slushy style. Serve

(Rosé and strawberry syrup can be frozen ahead).

Enjoy!