

## SPARKLING ROSÉ with ORANGE PEEL

*Rosé Pétillant au Zeste d'Orange*

**Source:** The Gilded Table – *February Edition*

**Prep Time:** 5 minutes

**Yield:** Serves 2



### Recipe Description

*Chilled sparkling rosé gently perfumed with fresh orange peel. Light, aromatic, and effortlessly elegant, this simple pour is meant to open the table—awakening the palate without overshadowing what follows.*

### Ingredients

Chilled sparkling rosé

2 wide strips orange peel, cut with  
a vegetable peeler

**Optional:** a very small splash of  
orange liqueur

**Optional:** 1 teaspoon sugar or  
honey, only if the rosé is very dry

### Instructions

1. Chill two flutes or coupes. Gently twist each strip of orange peel over the glass to release its oils.
2. Fill each glass with sparkling rosé, tilting slightly to preserve the bubbles.
3. Drop an orange peel into each glass. Add a restrained splash of orange liqueur or sweetener if desired.
4. Serve immediately while cold and effervescent.

### Notes

- Orange peel adds fragrance, not sweetness.
- Pairs beautifully with cheese-forward appetizers and creamy mains.
- Keep it simple — the wine should still speak for itself.