

Frosé (Frozen Rosé)

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Keep cool on hot summer nights with a frosty pitcher of frosé. A refreshing blend of rosé, strawberries, and grapefruit juice, this frozen cocktail is best paired with long weekends, backyard grilling, and rooftop parties. Fling optional (but recommended).

Try our recipe for the ultimate summer drink today; repeat tomorrow!

Frosé (Frozen Rosé)
Recipe courtesy of Eataly

- 1 (750-milliliter) bottle rosé
- 3 ounces grapefruit juice
- 1 cup [simple syrup](#) [2]
- 2 cups strawberries, plus 2 whole strawberries halved, for garnishing



Pour the rosé into a large, shallow pot, and freeze for at least 6 hours or until almost solid. (Leave it overnight, if easier: the alcohol will prevent it from completely freezing!)

Scrape the rosé into a blender. Add the grapefruit juice, simple syrup, 2 cups of strawberries, and 1 cup of ice. Blend until smooth. Transfer the blended mixture to a pitcher, and freeze until the drink has thickened, for at least 30 minutes.

Blend one more time until the frosé is perfectly slushy. Divide among four glasses, and garnish with a strawberry slice.

Finally, enjoy immediately with your three lucky friends. After all of that freezing and blending, you must be thirsty!

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[1] <http://ftp.iitaly.org/files/eataly-flatiron-sabbia-frose-tray-staffjpg>

[2] http://www.eataly.com/us_en/magazine/eataly-recipes/simple-syrup/