



Champagne-Limoncello Aperitifs with Candied Lemon Peel



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



12

CALORIES



115 kcal

BEVERAGE

DRINK

Ingredients



12 servings candied lemon peel



0.8 cup limoncello liqueur chilled



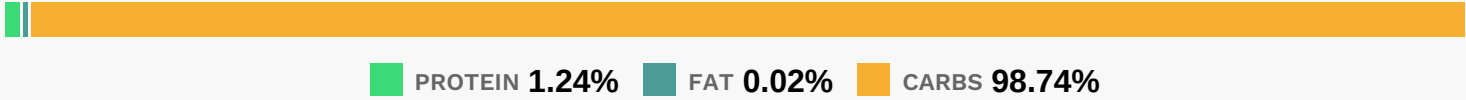
1500 ml sparkling wine chilled

Equipment

Directions

- ☐
- Pour 1 tablespoon limoncello into each of 12 Champagne flutes; fill with sparkling wine.
- ☐
- Garnish flutes with Candied Lemon Peel.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:0.7452173895486%

Nutrients (% of daily need)

Calories: 114.78kcal (5.74%), Fat: 0g (0%), Saturated Fat: 0g (0%), Carbohydrates: 7.21g (2.4%), Net Carbohydrates: 7.19g (2.62%), Sugar: 7.11g (7.9%), Cholesterol: 0mg (0%), Sodium: 8.74mg (0.38%), Alcohol: 12.71g (100%), Alcohol %: 11.54% (100%), Protein: 0.09g (0.18%), Potassium: 110.05mg (3.14%), Magnesium: 12.5mg (3.12%), Iron: 0.5mg (2.78%), Phosphorus: 18.73mg (1.87%), Vitamin B6: 0.03mg (1.26%), Calcium: 11.49mg (1.15%)