



Ginger Champagne Cocktail



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



8

CALORIES



131 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.3 teaspoon five spice powder chinese
- ☐ 3 tablespoons candied ginger chopped
- ☐ 0.5 cup ginger fresh chopped
- ☐ 750 ml sparkling wine
- ☐ 0.7 cup sugar
- ☐ 8 star anise whole

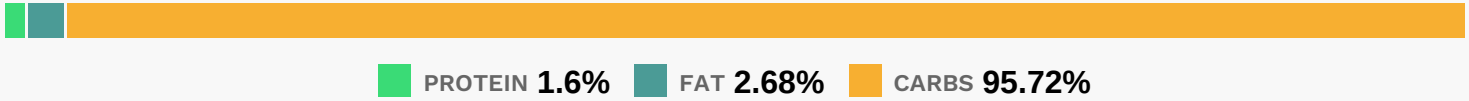
Equipment

- ☐ sauce pan

Directions

- ☐ Bring ginger, 2/3 cup of sugar and 1/2 cup water to a boil in a small saucepan. Reduce to a simmer; cook until liquid thickens to maple syrup consistency, about 15 minutes.
- ☐ Remove from heat; let cool. Strain syrup; discard ginger.
- ☐ Combine Chinese five-spice powder and remaining 2 tablespoons sugar on a shallow plate. Moisten the rim of Champagne flutes with water and dip in sugar. Drop 1 teaspoon crystallized ginger and 1 star anise into each glass.
- ☐ Add 1 tablespoon syrup and about 3 ounces Champagne.
- ☐ Self

Nutrition Facts



Properties

Glycemic Index:11.89, Glycemic Load:11.8, Inflammation Score:-3, Nutrition Score:1.1921739051038%

Nutrients (% of daily need)

Calories: 130.63kcal (6.53%), Fat: 0.28g (0.43%), Saturated Fat: 0.02g (0.12%), Carbohydrates: 22.28g (7.43%), Net Carbohydrates: 21.99g (8%), Sugar: 20.65g (22.95%), Cholesterol: 0mg (0%), Sodium: 8.24mg (0.36%), Alcohol: 5.99g (100%), Alcohol %: 6.27% (100%), Protein: 0.37g (0.75%), Iron: 0.83mg (4.63%), Potassium: 123.74mg (3.54%), Magnesium: 13.84mg (3.46%), Phosphorus: 21.02mg (2.1%), Manganese: 0.04mg (2.01%), Vitamin B6: 0.04mg (1.78%), Copper: 0.04mg (1.76%), Calcium: 16.81mg (1.68%), Fiber: 0.28g (1.14%), Vitamin B2: 0.02mg (1.05%), Zinc: 0.16mg (1.04%)