



# Ingredients

4 oz Prosecco (120 ml)

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1 oz gin (30 ml)

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2 oz soda water (60 ml)

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0:00



1 tsp agave nectar

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1 oz elderflower syrup (30 ml)

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2–3 fresh mint leaves

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1–2 lime slices

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Ice cubes

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Fresh berries for garnish

## Directions

### Step 1

Fill a glass with ice cubes.

### Step 2

Add 1 oz (30 ml) of gin and 1 tsp of agave nectar to the glass.

### Step 3

Pour in 1 oz (30 ml) of elderflower syrup.

### Step 4

Add 2–3 fresh mint leaves and 1–2 lime slices.

## Step 5

Top off with 4 oz (120 ml) Prosecco and 2 oz (60 ml) soda water.



## Step 6

Stir gently to mix the ingredients.

## Step 7

00:00



Garnish with fresh berries.

## Step 8

Serve chilled and enjoy!

## Frequently Asked Questions

– How strong is a Hugo Spritz?

The alcohol level in a Hugo Spritz can differ based on the brands chosen, but it is typically regarded as a cocktail with low to moderate strength.

+ What's the best time to drink a Hugo Spritz Recipe?

+ Can I make a non-alcoholic Hugo Spritz?

## Serving Ideas

Serve this Hugo spritz in a stemless wine glass on a sunny patio or in the garden. Garnish with a mint sprig and fresh berries. Pair it with light snacks like crab brulee (<https://kitchencousine.com/appetizers/crab-brulee-recipe/>) or carne frita (<https://kitchencousine.com/appetizers/crispy-carne-frita/>).