

Sparkling & Rosé Snow Cones



Commercial Snow Cone Machine*

3 case minimum required

- 22 inches W x 17 inches D x 16 inches H
- Weighs 50 lbs.
- 500 lbs of cube or chunk ice per hour

Très Chic Pink Pearl Snow Cone

**Perfect for pre-batching cocktail

ingredients	single serve	100 person batch
Gin	1- ½ oz	150 oz
Grapefruit Liqueur	1 oz	100 oz
Aperol	½ oz	50 oz
Pink Grapefruit Juice	1 oz	100 oz
Très Chic Rosé	3-4 oz	350 oz



Directions

Add gin, grapefruit liqueur, Aperol, grapefruit juice & rosé to a shaker to mix.

Pour mixture over prepared shaved ice. Garnish with mint or a grapefruit slice if desired.

**The snow cone machine is the property of Le Grand Courtâge and is provided to accounts offering customers snow cones made from one of Le Grand Courtâge or Très Chic products.*

Frozen Recipes with Le Grand Courtâge



Blueberry & Peach Bourbon Granita

- 1 cup Le Grand Courtâge Blanc de Blancs Brut
- 2 cups Frozen blueberries
- 2 cups Frozen peaches
- ½ shot Bourbon
- ½ shot Peach Schnapps

In a blender combine blueberries, peaches, bourbon, Schnapps, and Le Grand Courtâge.

In a glass, layer in shaved/crushed ice, topped with fruit juice/bourbon puree; repeat until tumbler is full (we suggest three layers).

Garnish: Blueberries with a peach slice on a toothpick. Add a sprig of fresh mint.



Pretty in Pink Rosé Slushy

- 1 Bottle Le Grand Courtâge Brut Rosé
- 4 oz Elderflower Liqueur
- 4 oz Rose Lemonade
- Lavender, garnish

Combine frozen rosé, elderflower liqueur, rose lemonade, and Le Grand Courtâge to a shaker and mix.

Pour mixture over prepared shaved ice. Serve in a coupe with a sprig of lavender.