

Created by: Debra C. Argen

Pallini Raspicello and Pallini Peachcello

In 2005 I discovered [Pallini Limoncello](#) , which I called 'liquid sunshine in a glass'; after waiting for almost a year, I finally tried their new flavors, [Pallini Peachcello](#) and [Pallini Raspicello](#) , and the wait was definitely worth it!

The [Pallini Peachcello](#) has a fresh bouquet of ripe white peaches that had me immediately thinking of Harry's Bar in Venice and the classic Bellini (champagne and white peach nectar). If you can't make it to Harry's, try the Pallini Peachcello signature drink, "Peach-ini" (1 ounce Pallini Peachcello and 2 ounces Brut champagne). It is a golden amber color and with 25% alcohol it is a perfect after-dinner liqueur served on the rocks, or it can be enjoyed mixed in a variety of cocktails.



The [Pallini Raspicello](#) , also 25% alcohol, is an interesting blend of rich flavors of wild raspberries from the Abruzzi region in Italy, as well as blueberries and currants, which accounts for the complexity of the nose and the fruity flavors on the palate. It has a gorgeous deep raspberry color that will make a statement either served chilled or on the rocks. Like the Pallini Limoncello, these new flavors are really at their best when served ice-cold. I keep my bottles in the freezer, which I believe really showcases their natural talent.

As always, whenever I try new alcohols, they entice my "cocktailian" brain to start creating new cocktail recipes. The new Pallini flavors had my mouth watering with their full-bodied fresh fruit lushness, and like an artist with new colors on their palate, their colors led my hand when creating these new recipes.

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When I tasted the Pallini Peachcello and the Pallini Raspicello, my foodie mentality shouted out the classic dessert called "Peach Melba," created by Chef Auguste Escoffier in 1893 for Dame Nellie Melba, made with fresh peaches, vanilla ice cream and a raspberry sauce. I decided to create a cocktail version of this dessert, and have aptly named it the Luxury Experience Liquid Peach Melba.

Luxury Experience Liquid Peach Melba

1

ounce

Pallini Peachcello

1

ounce

Pallini Raspicello

2

ounces

heavy cream

peach slice and raspberries as garnishes

In a bar glass filled with ice, add the ingredients, stir to mix and then strain into a clean glass filled with fresh ice. Drizzle a little of the Pallini Raspicello to provide some additional color, garnish with a peach slice and float some raspberries on top.

To make a frozen version of this recipe, add the ingredients and some ice to a blender, and blend until smooth. Drizzle a little of the Pallini Raspicello to provide some additional color, garnish with a peach slice and float some raspberries on top.

I had great fun experimenting with the trio of Pallini flavors: Pallini Limoncello, Pallini Peachcello and Pallini Raspicello to create the Luxury Experience Summer Breeze.

Luxury Experience Summer Breeze

$\frac{3}{4}$

ounce

Pallini Peachcello

$\frac{3}{4}$

ounce

Pallini Raspicello

$\frac{3}{4}$

ounce

Pallini Limoncello

1½

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ounces

orange juice

1½

ounces

Tonic

dash

Grenadine

Add ice to a bar glass, add the Pallini 'cellos', orange juice and stir. Strain the cocktail into a rocks glass filled with fresh ice. Add the Tonic and dash of Grenadine and garnish with an orange slice.



Of course with the new Pallini 'cellos' why stop at just serving them as cocktails? I drizzled a small amount of the Pallini Peachcello and the Pallini Raspicello over fresh fruit, whipped up some fresh cream that I flavored with the Pallini Raspicello, and making dessert was never easier. Served over vanilla, peach or raspberry ice cream and voilà, an instant star has risen! Imagine adding a bit of the liqueurs to the classic dessert recipe Peach Melba – I think perhaps even Chef Escoffier would have approved!

Pallini has been making their excellent products in Italy since 1875, and are imported by [Castle Brands Inc.](#) in New York. Read about [Pallini Limoncello](#) in the [Liquor Cabinet](#).

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