



## Spiced Pear Tartini

Simple syrup (for martini rim)  
Cinnamon sugar mix (for martini rim)  
Pear slice for garnish  
1 ½ ounces pear liqueur  
1 ounce pear nectar  
Splash of Tuaca (an Italian liqueur)  
Splash of fresh lemon juice  
1 ounce of Ballatore Gran Spumante

Wet the rim of a martini glass with simple syrup. Dip into cinnamon-sugar mix several times to ensure coverage. Place the pear slice in the rimmed martini glass and set aside. Combine the pear liqueur, pear nectar, Tuaca, and lemon juice in a cocktail shaker with ice. Shake vigorously and strain into the rimmed martini glass.

Top off with Ballatore.