

## Ozzy Fizz

Mothering Sunday as it is traditionally known falls in the middle of March this year. But the long winter means the hedgerows are devoid of spring flowers which we used to pick as children to present to mother on this day. It is the day when the contribution of mother to the family (in its broadest context) should be recognised and celebrated. Everything should be directed to say thank you to mother.

I hope that every family will take mother for a slap up meal in a nice restaurant, or prepare something at home that will be truly memorable. Given it is likely to be cold outside make sure it is warm and comfortable inside.

There is nothing like a fizzy 'Champagne' cocktail to get a party going and to toast the special person. It is not necessary to buy the most expensive Champagne. An everyday bottle of fizz and a little panache will produce the desired effect.

Aussi fizz started as the no frills swig to get a party going without breaking the bank. There is plenty of it on the market starting at little over a fiver a bottle up to about £20. The no pretence brand (yellow tail) that makes a range of varietal still wines has a fizz that just hits the mark. They recommend livening it up into cocktails by adding a little dosage of other flavours to suit the mood of the party and make it fun. It's hardly akin to the heresy of putting crème de cassis into Krug. Their suggestions just make it into an enjoyable flowery bouquet.

Add a dash of rosewater, vanilla essence, lime juice and cranberry, perhaps mixing all together and add a standard glass of the wine and it makes a delicious lively effervescent mousseux drink. It will have the aroma and colour of a bunch of spring flowers. Serve it with aplomb and I'm sure mother will enjoy this to start a really enjoyable relaxing day.

(yellow tail) Cocktail: dash of vanilla essence, a squeeze of lime juice, a double dash of rosewater, about a quarter of a glass (30ml) cranberry juice, top up with 100-125 ml chilled sparkling wine.

(yellow tail) £7.99 a bottle

Others could be Jacob's Creek or Barramundi from Australia, Prosecco from Italian; Cava from Spain; Saumur Sparking from the Loire valley, France.