

Blackberry Ginger Bellini

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Servings: 1

1 cup sugar

1 cup water

1 cup blackberries

*1 piece (one-inch) ginger,
peeled and thinly sliced*

1 bottle (750 ml) Prosecco

fresh thyme (for garnish)

*fresh blackberries (for
garnish)*

Preparation Time: 5 minutes

Cook Time: 15 minutes

In a medium saucepan, stir together the water, sugar, blackberries and ginger. Bring the mixture to a boil. Reduce the heat and let the mixture simmer until the sugar is completely dissolved. Remove from the heat. Cover. Let steep for 15 minutes.

Strain the blackberries and ginger from the syrup mixture and let it cool completely.

Assemble the Bellini by adding the sparkling wine to a champagne flute, filling halfway. Top off with the blackberry-ginger simple syrup.

Garnish with fresh blackberries and thyme sprigs, if desired.

Per Serving (excluding unknown items): 868 Calories; 1g Fat (0.9% calories from fat); 2g Protein; 222g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 11mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Fruit; 0 Fat; 13 1/2 Other Carbohydrates.