

Pear-Rosemary Bellini

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Servings: 4

1/2 cup sugar
2 large sprigs rosemary
1 bottle brut champagne or Proseco
pear juice
small sprigs rosemary (for garnish)

Preparation Time: 5 minutes**Cook Time: 5 minutes**

In a small saucepan, combine the sugar, large rosemary sprigs and 1/2 cup of water. Bring to a simmer. Stir until the sugar is dissolved. Let simmer for 2 minutes. Turn off the heat. Let the syrup sit for 30 minutes to cool.

Once cooled, discard the rosemary sprigs. Spoon three tablespoons of rosemary syrup into a champagne flute.

Slowly pour in the champagne.

Top with pear juice. Stir gently.

Garnish with a small sprig of rosemary.

Per Serving (excluding unknown items): 102 Calories; trace Fat (2.1% calories from fat); trace Protein; 26g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 1 1/2 Other Carbohydrates.