

Brunch Mimosas Three Ways

Prep: 5 min. | Cook: 5 min. | Total: 10 min. | Each style makes 4 mimosas

Fruity takes on a classic bubbly beverage



Ingredients:

For Style 1:

- 21 cup Habanero & Raspberry Preserves
- ½ cup Water
- 1 750ml bottle Prosecco or Cava

For Style 2:

- 1 cup Blake Hill Lisbon Lemon & Champagne Preserves
- ½ cup Water
- 1 750ml bottle Prosecco or Cava

For Style 3:

- 1 cup Trade Street Blackberry Merlot
- ½ cup Water
- 1 750ml bottle Prosecco or Cava

Directions:

1. For each mimosa variation, mix 1 cup of desired jam and ½ cup of water in a small bowl or measuring cup using a whisk. Ensure that all solids are broken up and that the mixture is fully incorporated.
2. Strain the jam mixture through a fine mesh sieve.
3. Remove chilled prosecco or cava from refrigeration and pour equal parts into four flutes, followed by roughly ¼ cup of the jam mixture. Adjust the amount of jam mixture to achieve desired taste and coloration.
4. Serve immediately.

For The Cheese Pairings:

- Langres
- Cavemaster Labs Buttermilk Basque
- Fresh Robiola

1. Serve the Langres and the Fresh Robiola whole.
2. Triangle slice the Buttermilk Basque.