

Pear Bellini

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1 quart pear nectar (Kern's) chilled
1500 milliliters prosecco, or sparkling wine
(chilled)
1/2 cup fresh raspberries, for garnish

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 6

1. Gather 6 champagne flutes on a tray. Drop two raspberries into each glass.
2. Pour pear nectar half way up the glass, then add the prosecco. Serve.

Per Serving (excluding unknown items): 275 Calories; trace Fat (0.5% calories from fat); trace Protein; 29g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 19mg Sodium. Exchanges: 1 1/2 Fruit.