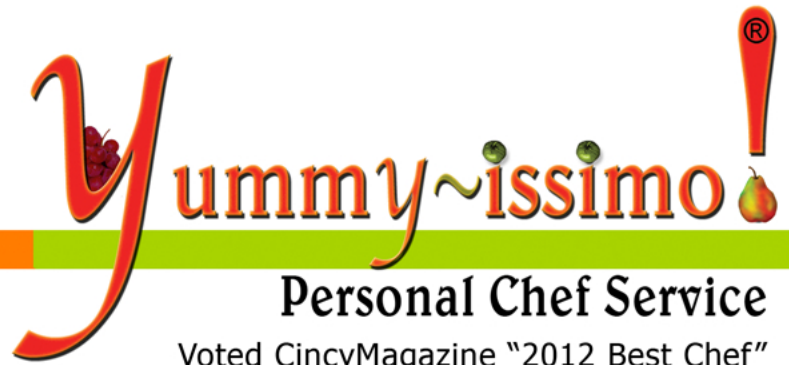


Champagne Bellinisima



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

From: www.korbel.com

Makes 1

4oz brut champagne

2oz pear puree

1oz Chambord

Mint sprig, for garnish

Fresh raspberry, for garnish

Mix together champagne, pear puree and Chambord in large cocktail shaker. Pour into ice cold champagne glass. Garnish with mint leaf and fresh raspberry.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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