

# Blackberry Mimosa



“This Blackberry Mimosa is perfect for [Mother’s Day] brunch!”

Total Time: 15 mins. Yields: 1 cocktail

## INGREDIENTS

- 1 cup sugar
- 1 cup water
- 1 cup blackberries (plus more for garnishing)
- 1 750-ml bottle prosecco
- Fresh thyme (for garnish)

## DIRECTIONS:

1. In a medium saucepan stir together 1 cup water, 1 cup sugar, and 1 cup blackberries. Bring mixture to a boil, then reduce heat and let mixture simmer until sugar completely dissolves. Remove from heat, cover, and let steep for 15 minutes.
2. Strain blackberries from syrup mixture and let cool completely.
3. Assemble the bellinis by adding the sparkling wine to a champagne flute, filling halfway, top off with the blackberry simple syrup. Garnish with fresh blackberries and thyme sprigs, if desired.

You can make the simple syrup up to a week ahead of time. But, if you’re making it the day of, just be sure to give yourself plenty of time so that you can get a good chill on the syrup before you plan to serve your blackberry champagne cocktails.

[https://www.platingsandpairings.com/blackberry-ginger-bellini/#Full\\_Recipe](https://www.platingsandpairings.com/blackberry-ginger-bellini/#Full_Recipe)