



Nutrition Facts

Serving Size 1/2 CUP

Amount Per Serving

Calories 84

% Daily Value

Total Fat 0.3g **0%**

Saturated Fat 0.1g **1%**

Cholesterol 0mg **0%**

Sodium 10mg **0%**

Total Carbohydrate 13.5g **5%**

Dietary Fiber 1.4g **6%**

Protein 0.7g **1%**

Vitamin A 7% Vitamin C 37%

Calcium 2% Iron 1%

 **TIP**

Garnish Options: Other fresh herbs may be used instead of fresh mint including: rosemary, thyme, lemon balm, fennel, basil, etc.

Substitutions: V8 Splash Berry Blend or Strawberry Kiwi; V8 V-Fusion Acai Mixed Berry, Peach Mango, Pomegranate Blueberry or Strawberry Banana.

This dessert may be scooped out ahead and frozen in dessert dishes and just topped with fruit and garnish right before



1/2 cup per

Total Time
15 MIN.

Serving & Size
1/2 CUP

Difficulty
EASY

Cool off with this simple frozen dessert of V8 Splash and champagne topped with fresh fruit of the season.

Yields
24

INGREDIENTS

WEIGHT

MEASURE

V8 Splash® Diet Tropical Blend		2 qt.
champagne		1 qt.
orange zest		2 tsp.
mango	70 oz.	3 qt.
mint, individual sprig(s)		24 ea.

INSTRUCTIONS

- In full-size steamtable pan mix juice, sparkling wine and orange zest, if desired. Cover and freeze 3-4 hours, stirring every hour with heavy-duty whisk, to create smaller crystals as the mixture freezes. (You may use an immersion blender on mixture at end of 3 hours just to make sure it is smooth with no large ice crystals.)**
- For Each Serving:** Scoop 1/2 cup Tropical Champagne Ice into bottom of a stemmed dessert glass and top with 1/2 cup fresh fruit mixture. Garnish each dessert with a sprig of mint to serve.