

Mimosa Jello Shots: The Bubbly, Elegant Upgrade Your Next Brunch Needs

Bubbly, fruity, and oh-so-elegant-these



Mimosa Jello Shots
 Ingredients:
 1 cup chilled champagne or sparkling wine
 1 cup orange juice

TIME
15 min

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INGREDIENTS

Swaps and Notes:

Alcohol Swap: While classic mimosas use Champagne, you can swap it for Vodka or White Rum for a different kick, or use sparkling cider for a delicious non-alcoholic treat that all your guests can enjoy.

Juice Swap: Try Cranberry Juice or Pineapple Juice for a holiday twist—just keep the same ratio!

The Golden Rule: Always wait for the mixture to cool slightly before adding the cold alcohol. Gelatin needs hot liquid to dissolve, but adding boiling liquid to alcohol will cook it off. Adding cold champagne too soon will also clump the gelatin. Warm orange juice first, dissolve the gelatin, let it cool a bit, then stir in the champagne.

DIRECTIONS

- 1. Dissolve the Gelatin:** In a small saucepan, warm the orange juice over medium-low heat. Do not let it boil. Once warm (steaming, but not bubbling), whisk in the two envelopes of gelatin until it is completely dissolved and no granules remain. This should take about 2-3 minutes.
- 2. Cool and Combine:** Remove the saucepan from the heat. Stir in the optional sugar until dissolved. Let the mixture cool for about 5-10 minutes. It should still be warm to the touch, but not hot. Stir in the chilled champagne or sparkling wine.
- 3. Pour and Chill:** Carefully pour the mixture into your shot cups. You can use standard plastic cups, but small glass jars or elegant plastic flutes truly make them look like mini cocktails. Transfer the filled cups to the refrigerator.
- 4. Set and Garnish:** Chill the shots for at least 2-3 hours, or until the mixture is completely firm. Just before serving, top each shot with a dollop of whipped cream and a tiny orange slice or zest curl.

SWAPS & NOTES

Chilled Champagne or Sparkling Wine 2 1/2 cup Prosecco or Cava also work great.

Orange Juice 1 cup Pulp-free is best for a clear jello shot.

Unflavored Gelatin 2 envelopes Standard packets, usually 7g each.

Granulated Sugar 1 tbsp (optional) Only use if your sparkling wine is very dry or you prefer a sweeter shot.

TIPS FOR SUCCESS

Mind the Temperature: This is the most critical step!

If the gelatin-orange juice mix is too hot when you add the champagne, the alcohol will evaporate.

If it's too cool, the gelatin won't mix properly.

Use Quality Bubbly: Since you're only using half a cup, use a good-tasting Brut Champagne, Cava, or Prosecco .

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mimosa-jello-shots-the-bubbly-elegant-upgrade-your-next-brunch-needs/>