



DECEMBER 2018 Edition

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COMPLIMENTS OF ASK4CARE SUPPORT SERVICES INC.

## ASK4CARE Employee of The Month for December is Jubi Camba!

It has been a long time coming that Jubi C. would become the employee of the month for December.

His ability to coordinate his schedule, balancing his work and family life to take on last minute shifts consistently astonishes the HR team at Ask4care Support Services Inc. Jubi is one of the friendliest, approachable staff who always walks with a smile on his face no matter the circumstances.



**“As long as you’ve got passion, faith and are willing to work hard, you can do anything and have anything you want in this world.”**

- Krupali Raykundaliya

# Champagne Jelly Flutes



## Ingredients

- Three 1/4-ounce packets unflavored powdered gelatin
  - 1/2 cup sugar
  - 1 bottle dry sparkling wine, such as Champagne or Prosecco, chilled
  - 2 cups sparkling pale white grape juice, chilled
  - 8 raspberries
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- 1 tablespoon half-and-half

## Directions

### Special equipment:

Eight 8-ounce Champagne flutes

1. Prepare an ice bath in a large bowl and set an 8-cup glass spouted measuring cup inside of it. Put eight 8-ounce Champagne flutes in the refrigerator to chill.
  2. Sprinkle the gelatin evenly over 2 cups cold water in a medium saucepan. Let sit until the gelatin softens (it will become translucent), about 5 minutes. Add the sugar then cook over medium-low heat, stirring gently, until the sugar and gelatin dissolve completely, about 5 minutes (don't let the liquid come to a boil). Pour the gelatin mixture into the prepared measuring cup over the ice bath, stirring the mixture a few times until it feels lukewarm. Stir in the sparkling wine and grape juice. Pour 1/2 cup of the sparkling wine mixture into a small bowl then neatly pour the remaining mixture into the 8 flutes.
  3. Refrigerate the flutes and the reserved mixture in the bowl for 30 minutes (the jelly will be lightly thickened). Gently push a raspberry down into the center of each flute with a skewer, letting some gelatin cover it, until the raspberry is held in place.
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4. Add the half-and-half to the reserved gelatin mixture in the bowl and whisk vigorously until the mixture looks like foam. Spoon the foam on top of each flute of jelly. Return the flutes to the refrigerator and chill until the gelatin sets completely, about 2 hours.

Ask4Care Support Services has now been Advertised on the [#Brampton Transit Bus!](#)

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