



Fresh fruit « gratin » with Champagne Zabaglione



Serves 6 people :

- 1.2 kilos of fresh fruit (almost 2 lb 10 oz)
- In winter : apples , bananas , oranges , kiwis .
- In Summer : strawberries , raspberries , cherries , peaches .
- 2 decilitres of « Marc de champagne »
- 150 gr of granulated sugar
- 3 packets of vanilla flavoured sugar
- ¼ of a bottle of champagne
- 8 egg yolks
- one or two scoops of sorbet for each dish (according to your taste and the fruits you use)

PREPARATION

Wash , peel and slice the fruits.

Arrange the slices in porcelain dishes. Mix the « Marc de Champagne » and the vanilla flavoured sugar . Pour the mixture over the fruit.

Make the zabaglione :

Put the 8 egg yolks in a pan, mix with the sugar and the Champagne. Whisk briskly and put on moderate heat. Remove from heat when the mixture acquires a cream-like consistency.

Pour the zabaglione over the fruit, then grill for a few minutes in the oven.

Decorate with one or two scoops of sorbet (to taste)



Champagne Mante

4 route de Dormans - 02850 TRELOU SUR MARNE

Tél. 0033 3 23 70 22 42 - Fax. 0033 3 23 70 37 42

E-mail : contact@champagne-mante.com