



French Recipes

Strawberries in Champagne

1 cup sliced strawberries
1/4 cup plus 1 teaspoon sugar
1/4 cup Grand Mariner
3 egg yolks
Juice from 1/2 lemon
1/2 cup champagne
2 tablespoons roughly chopped mint
Powdered sugar

Preheat oven to 500 degrees F. For the strawberries: In a small sauce pan, heat the strawberries, 1/4 cup sugar and Grand Mariner together until the sugar dissolves, about 3 to 4 minutes. Remove from heat and set aside. For the sabayon: In a medium bowl whisk together the egg yolks with the lemon juice, champagne, and 1 teaspoon of the sugar. Place the bowl over a pot of simmering water and whisk until very thick and frothy, about 3 to 4 minutes. In two 5-inch by 1-inch shallow ramekins, spoon half of the strawberries in each. Spread the sabayon over the top of each ramekin. Place the ramekins in the oven. Brown the tops of the ramekins for 2 to 3 minutes or until golden brown. Serve warm. Dust each ramekin with powder sugar and chiffonade of mint