



SABAYON AU CHAMPAGNE

- 6 Egg Yolks
- 1 ¼ Cups Sugar
- 1 ¼ Cups Champagne
- 2 Tablespoons Cognac, Grand Marnier or Rum
- Fresh Pears or Sliced Bananas to Garnish

DIRECTIONS

1. Combine yolks with sugar in bowl and beat with a wooden spoon until mixture forms a ribbon when dropped from spoon, about 7 to 10 minutes.
2. Stir in Champagne, blending thoroughly.
3. Transfer to top of a double boiler and cook over medium high heat, stirring constantly until mixture thickens and foams.
4. Remove from heat and stir in cognac.
5. Pour over fruit in dessert dishes and serve immediately.