

A glass bowl filled with a light, airy champagne sabayon, topped with fresh raspberries, blackberries, and a sprig of mint. The bowl is set on a dark surface, surrounded by more berries and a small white cloth. The background is softly blurred, showing more of the same dessert and berries.

Sweet
**CHAMPAGNE
SABAYON
WITH
BERRIES**

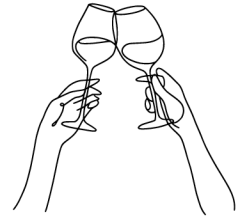
Champagne Sabayon with Berries & Rosé

Ingredients

- Pinch of salt
- ¼ to ½ cup granulated sugar (adjust based on the sweetness of the Champagne and liqueur)
- ¾ cup brut Champagne (or good cava)
- 7 large egg yolks
- ¾ cup heavy cream (whipped to stiff peaks)
- 2 tablespoons orange-flavored liqueur (Grand Marnier, Cointreau, or St-Germain)
- Fresh berries (2 cups, or as needed)



*Pair with Lange
Rosé of Pinot Noir*



Directions

- **Whip the Cream:** In a chilled bowl, whip the heavy cream to stiff peaks. Set aside.
- **Prepare the Egg Yolk Mixture:** In a heatproof bowl, beat the egg yolks, sugar, and salt until the mixture is light and slightly fluffy.
- **Heat Over Simmering Water:** Set the bowl with the yolk mixture over a pot of simmering water (double boiler method). Whisk in the Champagne slowly. Continue whisking and gently turning the bowl until the mixture has thickened and grown in volume, about 5-7 minutes.
- **Fold in Whipped Cream:** Gradually fold in the whipped cream until fully combined and the mixture is smooth and airy. Continue to whisk gently to ensure it stays light and fluffy.
- **Chill:** Remove the sabayon from the heat and refrigerate for at least 30 minutes to chill and set.
- **Serve:** Spoon the sabayon generously over fresh berries or your choice of light cake, sponge, or biscuit.
- **Garnish:** Optionally, garnish with a few more fresh berries, mint leaves, or a light dusting of powdered sugar.