

# Warm Fruit Salad with Champagne Sauce

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## **Ingredients**

1 cup peeled, cubed kiwi  
1 cup peeled, cubed figs  
1 cup halved grapes  
1 cup halved strawberries  
1 cup raspberries  
2 egg yolks  
1/3 cup granulated sugar  
1 cup Champagne

## **Directions**

Heat broiler to its highest setting.

Divide the cut fruits into 4 soup plates, arranging them decoratively.

Make sauce by combining egg yolks and sugar in a mixing bowl.

Whisk briskly until the yolks begin to turn a light lemony color.

Add the Champagne a little bit at a time, whisking constantly until well blended.

Place the mixing bowl in a pot or pan and pour about 1" of water around it.

Bring the water to a simmer and continue to whisk vigorously until the mixture becomes light and foamy.

Once the mixture starts to thicken, remove the bowl from the heat. Do not overcook.

Continue to whisk for 10 seconds.

Pour equal amounts of sauce over each fruit salad.

Place the plates under the broiler about 3 inches from the source of heat and allow them to cook just until they are lightly browned on the surface, rotating as needed.

Serve immediately with remaining Champagne to accompany.