

## Champagne Dessert

Ingredients:

- 6 sheets gelatin (or 1 pouch gelatin)
- 150ml (3/4 cups) yoghurt
- 115ml (1/2 cup) sugar
- 1 small pouch (8g) vanilla sugar
- juice of ½ lemon
- 350ml champagne
- 400ml whipping cream
- semi-sweet chocolate and/or fruit for decoration

*Before you start, open a bottle of champagne and taste the contents to make sure it's fine to use in the recipe :) -- this step is vital in the success of the dessert! Slurp! Gulp!*

Now on to the hard work: soak 6 sheets of gelatin for 5 min. in cold water. While this is happening, put yoghurt, sugar, vanilla sugar, and lemon juice in a large mixing bowl and stir until smooth. Add champagne -- 350 ml is the amount of two champagne goblets.

*At this point, take another sip of champagne for good luck; your glass should be half empty by now!*

Remove the gelatin from the cold water and squeeze it gently, then place the softened sheets in a small bowl. Whisk in 1/4 cup of hot water to dissolve the gelatin. Slowly add 1 cup of the yoghurt/champagne mixture to the hot liquid -- don't rush, slowly does it, or you'll get gelatin lumps! Stir the gelatin mix into the remaining yoghurt/champagne. Let it sit until it starts to gel (about 15 minutes in the fridge).

The final step consists of making the whipped cream and folding it into the yummy champagne mixture (I added 3 cups of whipped cream). Pour into champagne goblets or dessert cups and chill for at least 4 hours.

*Your glass of champagne should be empty by now. But if you opened a bottle for this recipe, there will be enough left for a refill!*

While the dessert is chilling in the fridge, make some artistic chocolate swirls. Melt semi-sweet chocolate in a double boiler or microwave. Then put melted chocolate in a plastic bag and cut a small opening in a corner; squeeze the soft chocolate on waxed paper to make creative designs. Let harden in the fridge. Here are some of my designs:



Presentation is everything: decorate with whipped cream, shaved chocolate, chocolate sprinkles, or home-made chocolate swirls. Adding fresh fruit before serving is another idea -- the possibilities are endless.



<http://gampart.wordpress.com/2012/12/30/champagne-dessert-for-new-years-eve/>