



CHAMPAGNE FRAPPÉ À LA GLACE

SERVES 8

3 lemons
2 bottles Champagne, chilled
About 1 cup simple syrup
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8 sprigs fresh mint



elmonico's has a history of granitas like this Champagne cocktail and a granité au kirsch lauded in a 1965 writeup in the *Park Avenue Social Review*. This recipe can take quite a while to freeze, so start it at least one day before you plan to serve it.



THE DELMONICO

WAY: In 1972, Mario had thousands of bottles of Champagne in the Delmonico cellar. All Champagnes listed on the menu were brut; special cuvées were available upon request. Featured Champagnes on the list included Moët et Chandon Epernay bottles from 1962, 1964, and 1966 and one of my favorite Champagnes, Louis Roederer Cristal 1966. When serving Champagne, keep the bottle on ice as Mario did, and pour only half a glass per serving, refreshing it along the way. This helps keep the Champagne chilled.

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Chill the bowl of an ice cream maker or a medium metal bowl in the freezer for at least 8 hours.

Using a microplane, zest the lemons. Juice the lemons and strain the juice. Combine the lemon juice and zest in the chilled bowl. Add 1 bottle of Champagne in a thin stream. Add syrup to taste. Stir well to combine.

If using an ice cream maker, process according to the manufacturer's instructions, then freeze until ready to use. If using a metal bowl, freeze for 30 minutes, then scrape and stir with a fork. Continue freezing, scraping every 30 minutes or so, until it reaches the desired consistency.

Two hours prior to serving, place the second bottle of Champagne in an ice bucket. Fill the bucket with crushed ice and add 1 cup rock salt. To serve, spoon portions of the sorbet into 8 flutes and pour the semi-frozen Champagne over the sorbet. Garnish each with a sprig of mint.



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