



## Champagne Cocktail with Margarita Sorbet

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**Ingredients:**

½ cup	sugar
¾ cup	freshly squeeze lime juice
	Freshly grated zest of ½ lime
1 tablespoon	orange liqueur, such as Grand Marnier or Cointreau
2 tablespoons	Tequila
1 bottle	Champagne or Prosecco

**Serves:** 6

**Preparation:**

Place 2 cups of water and the sugar in a small saucepan. Bring to a boil over high heat, remove from the heat, and stir in the lime juice and zest, orange liqueur and Tequila. Let cool, and refrigerate.

Pour into an ice cream maker and freeze according to the manufacturer's instructions. Transfer the sorbet to a bowl, cover and freeze. The sorbet can be completed up to several days ahead of time.

For serving: Have 6 chilled champagne coupes ready. Add a small scoop of sorbet in each glass, and without waiting pour the Champagne or Prosecco over it and serve immediately.

*Hubert Keller*  
Chef/Owner  
Fleur by HK/Burger Bars