

CHEF BABA

BERRIES SABAYON

INGREDIENTS

- 1 pt. Strawberry - cut bit size
- 1 pt. Raspberry
- 1 pt. Blackberry or Bluberry
- 1 pinch fresh Mint
- 6 mini Almond Biscotti - optional
- 6 Wine glasses or Martini Glasses

SABAYON:

- 6 Egg Yolks
- 3 oz. Sweet Marsala - Florio or Columbo brand
- 6 tbsp. Sugar
- 1 pinch Vanilla extract
- 1 pinch Cinnamon
- 1 shot Kaluha or Gran Marnier liqueur
- 1 pan with water for a double boiler

METHOD

Separate egg yolks into a large stainless steel bowl (save egg whites for another recipe). Add the sugar, marsala, cinnamon, vanilla & liqueur. Whisk together to combine. Place bowl on top of the steaming double boiler bath & WHISK CONSTANTLY, VIGOROUSLY until you achieve a light, fluffy pudding like custard. Do Not make scrambled eggs!

Test your Sabayon with the back of the spoon (Nape' test).

Pour hot Sabayon over berries, garnish w/ mint & biscotti.

BON APPÉTIT