

# Berry Sabayon ala Chef Baba

## Ingredients:

- 1 pint of strawberries, cut into bite-size pieces
- 1 pint of raspberries
- 1 pint of blackberries or blueberries
- 1 pinch of fresh mint
- 6 mini almond biscotti (optional)
- 6 wine glasses or martini glasses Sabayon:
- 6 egg yolks
- 3 oz. of sweet Marsala wine (Florio or Columbo brand)
- 6 tbsp. of sugar
- 1 pinch of vanilla extract
- 1 pinch of cinnamon
- 1 shot of Kaluha or Gran Marnier liquor
- 1 pan with water for a double boiler

## Instructions:

1. Wash and dry the berries, then cut the strawberries into bite-size pieces. Divide the berries evenly among the wine glasses or martini glasses, leaving some space at the top for the sabayon.
2. If using biscotti, place one biscotti at the bottom of each glass.
3. To prepare the sabayon, separate the egg yolks into a large stainless steel bowl. Reserve the egg whites for another recipe.
4. Add the sugar, Marsala wine, cinnamon, vanilla extract, and liquor to the bowl with the egg yolks. Whisk together to combine all ingredients.
5. Set up a double boiler by filling a pan with water and bringing it to a simmer. Place the stainless steel bowl with the egg yolk mixture on top of the pan, making sure the bottom of the bowl does not touch the water.
6. Whisk the egg yolk mixture constantly and

vigorously until it becomes light, fluffy, and has the consistency of a pudding-like custard. The mixture should be thick enough to coat the back of a spoon.

7. To check if the sabayon is ready, dip the back of a spoon into the mixture and run your finger through it. If the line stays intact, the sabayon is ready. This is called the "Nape' test."
8. Remove the bowl from the double boiler and spoon the hot sabayon over the berries in the glasses. Garnish with fresh mint leaves.
9. Serve immediately, and if using biscotti, provide additional biscotti for dipping.