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Zabaglione with Fresh Berries

Makes 4 Servings

INGREDIENTS

- 8 large egg yolks (room temperature)
- $\frac{3}{4}$ cup dry marsala wine
- $\frac{1}{2}$ cup sugar
- 4 cups mixed berries of your choice (blueberries, strawberries, raspberries, Blackberries)

Directions

- Place the egg yolks, marsala, and sugar into a large stainless-steel bowl.
- Place the bowl over a simmering water bath (a large saucepan filled with 1 inch of simmering water).
- Using a hand mixer on low speed or whisk by hand (this could take some stamina!!) Beat the mixture until it is hot and forms a ribbon when the beaters are lifted, 6-8 minutes.
- Do not overcook or cook with too high heat or your eggs will curdle.

- Place the berries in a martini glass or small bowl. Top with the warm zabaglione and serve immediately.

Special Equipment Needed:

- **Electric Mixer or Whisk**