

ZABAGLIONE

Ingredients:

3 egg yolks
1/4 cup sugar
1/2 cup Marsala Wine
1 teaspoon grated lemon peel
Optional ground cinnamon
1 drop vanilla extract



For cold serving:

1-1/2 cups heavy cream, whipped

Directions

- Place egg yolks, and sugar in a large, round-bottomed stainless steel bowl.
- Add grated lemon peel and a pinch of cinnamon and a drop of vanilla extract to the yolk mixture.
- Pour in the Marsala Wine.
- Whisking traps air in the yolks for a light, fluffy mixture.
- Whisk all ingredients over a double boiler until thickened like pudding.
- Take off the heat when thickened
- Serve warm. Top with berries and whipped cream

Serving Cold

- Let cool.
- Add the whipped cream to the cooled custard and use a whisk to gently fold whipped cream and custard
- Serve whipped cream on top
- Serve in individual dishes
- Add berries of choice

Serves 3