



STEVE MOULDS

ZABAGLIONE
FOR EGGHEADS

INGREDIENTS:

12 EGG YOLKS
½ CUP SUGAR
½ CUP DRY MARSALA
¼ CUP AMARETTO
½ PINT HEAVY CREAM
BERRIES

1. Separate egg yolks into large metal bowl.
2. Add sugar, marsala, and amaretto. With a large whisk, beat until mixed evenly.
3. Make a double boiler: heat a little water in a pan and place the metal bowl on top. Heat and stir constantly until mixture gets frothy and starts to peak.
4. Take off heat and whip for 1 ½ to 2 minutes.
5. Chill mixture (ideally overnight).
6. In a separate very cold bowl, beat heavy cream with a hand mixer until stiff.
7. Chill whipped cream (ideally overnight).
8. When ready to serve, use a rubber spatula to fold the whipped cream into the custard.
9. Serve with berries!