

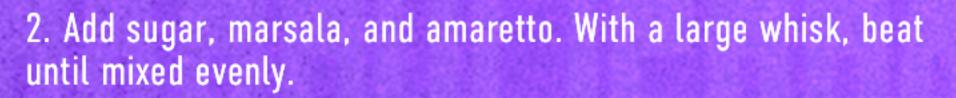
## STEVE MOULDS ZABAGLIONE FOR EGGHEADS





12 EGG YOLKS 1/2 CUP SUGAR 1/2 CUP DRY MARSALA 1/4 CUP AMARETTO 1/2 PINT HEAVY CREAM BERRIES







- 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  $1 \frac{1}{2}$  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!

