

Zabaione or Zabaglione

A frothy concoction of egg yolks whipped with wine and sugar. Delicious!

Serving for 2

4 egg yolks

4 Tablespoons white sugar

4 Tablespoons Florio Marsala, Wild Turkey or other liquor that you prefer.

Beat the egg yolks and sugar in a small bowl on slow speed. 1 minute.

Start adding the liquor a teaspoon (approx) at a time.

Keep beating and adding the liquor.

The mixture will start to lighten in color and thicken.

When it is a nice thick consistency serve immediately.

Serve with fruit and biscotti.

Because this is not a cooked recipe the mixture will break down and separate if you let it sit. But this is much easier than the cooked version and just as tasty.

If you want a cooked version then mix the sugar and eggs and hand whisk over a pot of water, or in a double boiler. Mix the sugar and eggs thoroughly before placing over the med temperature water. Whisk in the liquor a little at a time. Whisk until thickened. May be eaten warm or further whipped until cool. May be folded into whipped cream.

Enjoy!