

ZABAGLIONE WITH STRAWBERRIES AND MOSCATO

<http://www.andreasrecipes.com/2010/05/07/zabaglione-with-strawberries-and-moscato/>

Serves 4.

Equipment

medium glass bowl

double boiler (or tall sided metal bowl and a medium saucepan)

hand mixer

long stemmed glasses or glass dessert bowls

Ingredients

1 pint strawberries, sliced

1 cup (240 ml) Moscato wine

8 large egg yolks, at room temperature

1/2 cup (88 g) granulated sugar

Preparation

1. Put the sliced strawberries into the glass bowl and pour the wine over them. Allow to rest at room temperature for a couple hours, then remove the strawberries and divide them between the 4 serving glasses. Reserve the remaining wine, about 3/4 cup (180 ml).
2. Add about 1-inch of water to the saucepan and bring to a simmer. Put the egg yolks in the double boiler or metal bowl, then add the sugar and finally the Moscato leftover from the strawberries. Place the bowl over the pan and mix on low or whisk until the mixture forms a ribbon when you lift the mixer out of the pan, about 8 minutes.
3. Spoon the zabaglione over the fresh berries and serve immediately.