Zabaglione Recipe

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Note: This is a classic Zabaglione recipe. It calls for Marsala wine, however, you can use any dry white wine, or a liqueur of your choice. It works very well with Limoncello or Amaretto liqueur.

Prep. time : 5 minutes

Cook time : 20 minutes

Ready in 25 minutes

Level : Basic

Ingredients:

- Egg yolks 80g (2.8oz or 4 medium egg yolks)
- Sugar 60g (2.1oz)
- Marsala wine 50ml (1.8oz)
- Fresh strawberries
- Crispy cookies

Directions

1. Put egg yolks and sugar in a heatproof bowl and whisk to combine.
2. Add Marsala wine and stir well.
3. Put everything on bain-marie and whisk on top the simmering water until the mixture becomes thick and pale. Zabaglione should reach the temperature of 70°C (158°F).
4. Put crushed cookies at the bottom of the bowl and put diced strawberries on the top.
5. Pour zabaglione on top of strawberries and top with more fresh strawberries and freshly grated lime zest.