

Zabaione

(Marsala Custard)

Serves 4

4 egg yolks

1/4 cup sugar

1/2 cup marsala

- 1. Put eggs and sugar into a large stainless-steel mixing bowl and using a large whisk, beat until thick and pale yellow, about 5 minutes.**
- 2. Bring a large pot of water just to a simmer over medium heat (do not let it boil). Set bowl with eggs and sugar over the simmering water to make a double boiler. Gradually drizzle in the marsala, whisking continuously. Continue whisking until the mixture is light and foamy, almost tripling in volume and holding soft peaks, about 15 minutes. (Do not let the egg mixture cook around the edges of the bowl). Spoon into 4 bowls and serve either warm, at room temperature, or chilled.**