

FRUIT AND ZABAGLIONE

Equipment:

Measuring Cup

Electric Mixer

Microwave safe plastic bowl

Wooden Spoon or High Temp Rubber Spatula

Ingredients:

4 egg yolks 4

1/4 cup sugar 50 ml

1/4 cup Marsala or dry sherry 50ml

4 cups cut-up mixed fresh fruit such as: strawberries, melon, blueberries, peaches and nectarines 1 L

Procedure:

1. In a medium glass bowl, beat egg yolks and sugar 3 minutes, with electric mixer at high speed, or until thick and lemon-colored.
2. Meanwhile, heat Marsala at **P7** 1 minute, or until wine boils.
3. With mixer at high speed, gradually beat hot wine into egg yolk mixture.
4. Cook wine mixture at **P6** 1 - 2 minutes, or until thickened and smooth and mixture mounds when dropped from wire whisk, beat every 30 seconds with whisk.
5. With mixer at high speed, beat cooked mixture 2 minutes until light and fluffy.

Note: Mixture should double in volume. Spoon some fruit into stemmed dessert glasses, top with some sauce. Repeat layering ending with fruit. Serve immediately.

Makes: 6 servings