



Zabaglione with Fresh Summer Fruits

Serves 2

2 egg yolks
2 desert spoons caster sugar
2 tbsp marsala or dessert wine

Strawberries, raspberries or other fresh summer fruits, enough to loosely fill a wine glass 1/3 full

1. Chop the fruit into pieces if necessary and divide between 2 glasses or ramekins.
2. Place a heat proof bowl over a pan of simmering water and whisk the egg yolks, sugar and wine together until you have achieved a thick, soft foam which almost holds its shape.
3. Spoon over the fruit and serve. If you have whipped the eggs sufficiently, the dessert will stand for 20 – 30 minutes before starting to separate.

