



Zabaglione

Ingredients for 1 litre preparation:

WATER	100 G
ICING SUGAR	80 G
EGG YOLKS	150 G
DRY WHITE WINE	50 G

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Water White wine Icing sugar	100 g 50 g 80 g	Drizzle	 80°C	600 rpm	3 min	Open	Taste and adjust seasoning
2	Egg yolks	150 g	Fold in	 80°C	1500 rpm	5 min	Open	



CHEF'S TIP

The white wine can be replaced with champagne or sweet wine. It can also be flavoured by blending mint leaves in step 1.