



Zabaglione

Incredibly delicious and easy Italian custard-like pudding! It was invented in the 16th century in Florence in the Court of Medici. Dave loves it!

*Easy to remember ingredients: **2+2+4 per person** - 2 eggs, 2 tbsp sugar, 4 tbsp Marsala*

This is a good dessert when on a low-carb diet if you use splenda instead of sugar ☺

8 large egg yolks
4 tbsp sugar
8 tbsp Marsala

Place egg yolks and sugar in the top of a double boiler. Place it on top of the bottom of the boiler half-full of lightly boiling water; do not let the bottom of the top pan touch the water! (You can also use a bowl over a large pot of boiling water.)

Use a wire whisk and whip until foamy. Add the Marsala; continue cooking, stirring constantly until mixture starts to thicken (about 7-8 minutes). Mixture will curdle if left on heat too long.

Pour into individual serving dishes. Looks really elegant in long-stemmed wine or parfait glasses.

Serve warm or chilled. Top with whipped cream.

Mangia Bene!