

Zabaglione Over Strawberries

Ingredients:

6 egg yolks

2/3 cup sugar

3/4 cup marsala wine

1/2 tsp. vanilla extract

grated rind_of 1/2 lemon

6 large wine goblets for serving

1 basket strawberries chopped with 1/2 cup sugar & drop lemon juice

Preparation:

Beat the top five ingredients with a whip in a copper bowl, placed over a double boiler until mixture has doubled and has thick ribbon consistency. Have 2 tbsp strawberry mixture in bottom of each goblet and ladle even amounts into each goblet and serve immediately. Serve with late harvest dessert wine. NOTE: Other fruits may be used such as raspberries, blackberries, etc.