

Zabaglione Marsala

Menu
Description: fresh berries

Serving Size: **18** ** picture does not show updated presentation

Categories: Sabatini's

Cost Per Serving	
\$	0.81



<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:		
Revised:	3/2/2016	EA
	5/19/2017	ELR

Amount	Measure	Ingredient	Preparation Method	Product No.
Berries:				
0.480	kg	Strawberries, fresh		20-100000788
0.480	kg	Raspberries, fresh		20-100000794
0.320	kg	Blueberries, fresh		20-100000793
Sabayon:				
0.200	KG	Egg yolks		20-100000952
0.150	kg	Sugar		20-100001065
0.050	lt	Marsala wine		20-100001680

Method of Preparation:

Fresh Berries - 100 grams per serving:

- Cut the strawberries into quarters.
- Place the berries in the champagne glass with the other berries.
- Pour over the fresh sabayon and serve.

Sabayon:

- Place the egg yolks, marsala and sugar in the stand mixer. Whip until the mixture is thick enough.
- Keep the mixer running on low speed during the service.