

## Zabaglione and White Muscadel

**Servings:** 4

**Prep Time:** 5min

**Cook Time:** 10min



### Ingredients

- 6 egg yolks
- 40ml castor sugar
- 120ml white muscadel

### Directions

1. Place the egg yolks and sugar in a heatproof bowl and whisk them until they are pale yellow and creamy. At the same time, using a slightly larger second pot, bring water to a simmer.
2. When both are ready, suspend the heatproof bowl over the second pot, taking care that the bowl does not make direct contact with the simmering water.
3. Add the muscadel to the egg mixture and continue beating. The mixture will gradually foam and swell into a soft mass. When it forms soft peaks, it is ready.
4. Spoon the mixture into goblets or cups and serve immediately.