

Moscato Sabayon + Finishing Touches

Name	Prep	Qty	Unit
Egg yolks		3	each
Granulated Sugar		3	Tbl
Moscato	Castello Del Poggio brand preferred!	1/4	cup
Blueberries		4	each
Mint		2	leaves

Yields
1 servings

Prep Instructions

1. Set up a bain marie. This is essentially a small or medium sized saucepan filled about 1/4 of the way up with water, brought up to a simmer. Find a metal bowl that fits nicely over the saucepan. Keep the bowl off the heat for now.
2. Add the egg yolks and sugar to the saucepan, and whisk together until combined. Measure out the moscato so that you have it ready to go.
3. Once the water is simmering gently in the pan, place the bowl with the egg yolks and sugar on top. Hold onto the bowl and whisk continuously until the mixture begins to thicken. Add the moscato in 2 or 3 additions, while whisking. Keep whisking until mixture has thickened into a hollandaise-like texture.
4. Remove from the heat and transfer into a clean dish. Serve warm, spooned over the side of the cake and onto the plate.
5. Finish the dish by adding 3 or 4 blueberries to the top of the cake, along with a couple leaves of mint.