Sabayon

Description:

Serving Size: 1.5 LT

Categories: Pastry

Cost Per Liter
\$ 1.64



Amount	Measure	Ingredient	Preparation Method	Product No.
12.000	ea	Egg yolks		20-100000648
0.230	kg	Sugar		20-100001065
0.400	lt	Marsala wine		20-100001679

Method of Preparation:

- Place the egg yolks, sugar and marsala wine in a bowl over a double boiler.
- Whisk until the eggs increase in volume 4-6 times and is light, fluffy, smooth and shiny.
- Use as directed by recipe

Sabayon Dated Edited: 2/15/2012