

## Zabaglione Marsala

Menu  
 Description: fresh berries  
 Serving Size: **18**  
 Categories: Sabatini's

\*\* picture does not show updated presentation

Cost Per Serving	
\$	0.81



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

Amount	Measure	Ingredient	Preparation Method	Product No.
<b>Berries:</b>				
0.480	kg	Strawberries, fresh		20-100000788
0.480	kg	Raspberries, fresh		20-100000794
0.320	kg	Blueberries, fresh		20-100000793
<b>Sabayon:</b>				
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.