



Recipe from: [My Catholic Tradition](#)

Chocolate Zabaglione

SERVES SIX

6 egg yolks

3 tbsp (unsweetened) cocoa powder, plus extra for dusting

3/4 cup caster (superfine) sugar

1 cup Marsala

Prepare a pan of simmering water.

Fit a heatproof bowl to fit on top.

Away from the heat, place the egg yolks and sugar in the bowl.

Whisk, off the heat, until the mixture is pale and all the sugar has dissolved.

Add the cocoa and Marsala.

Place the bowl over the simmering water.

Beat with a hand-held electric mixer until the mixture is smooth, thick and foamy.

Pour quickly into tall glasses.

Dust lightly with cocoa and caster sugar.

Serve immediately, with amaretti or other dessert biscuits.