



Recipe from: [My Catholic Tradition](#)

Zabaglione (Also Sabayon)

SERVES FOUR

1/2 cup strawberries, chopped
4 tbsp Marsala, Madeira or sweet sherry
1 tbsp sugar
4 egg yolks
1/4 cup caster (superfine) sugar
4 tbsp Marsala, Madeira or sweet sherry
Amaretti biscuits, to serve

Marinate chopped strawberries in a little extra Marsala, Madeira or sweet sherry for 1 hour.
Add sugar and spoon into tall glasses.
Set aside.

Place the egg yolks and sugar in a large heatproof bowl.
Whisk with an electric beater until the mixture is pale and thick.
Gradually add the Marsala, Madeira or sweet sherry to the egg mixture, 1 tbsp at a time, whisking well after each addition.
Place the bowl over a pan of gently simmering water.
Whisk for 5–7 minutes, until thick: when the beaters are lifted, they should leave a thick trail on the surface of the mixture.
Do not be tempted to give up when beating the mixture, as the zabaglione will be too runny and will be likely to separate if it is under beaten.
Pour over the marinated strawberries in tall glasses.
Serve with amaretti for dipping.