

Sabayon

Yolks	128	grams
Sugar	80	grams
whip cream	300	grams

Method

Whip Cream to medium peaks, slightly stiffer than a mousse

Begin whipping yolks on high

At the same time place the sugar, a tiny bit of corn syrup, and water (enough to make wet sand) in a pot and cook to soft ball stage. Approximately 117C.

When sugar has cooked, slowly pour into the whipping yolks.

Whip until cooled

If you would like any flavoring such as vanilla or gran marnier

Choose desired serving dish

Placed mixed berries in the dish and then spoon the sabayon on top of the berries

Torch the top to toast and serve