

heute gibt es...

Eggnog



Ingredients: (For 4 people)

- 8 fresh egg yolk
- 160g sugar
- 100ml Marsala

Preparation:

1. in a stainless steel bowl that will be used later for a water bath, add the sugar and the egg yolks with a hand mixer or whisk to beat until a light, frothy cream.
2. Now add the Marsala, stirring in portions, so that a homogeneous cream.
3. Then the bowl set on a water bath. Be careful to ensure that the water is boiling but at no time are still simmering (just before the boiling point is). It is also important that the pot is so large that the bowl fits well and not risk that water gets into the cream.
4. Whip the cream for about 15 minutes of vigorous. The end result should have a velvety texture and the volume has doubled.
5. If you want to enjoy the zabaglione warm, it should be served after this step immediately.
6. in place otherwise the bowl with the cream in another bowl with ice water and cool completely while continuing to stir. This step is necessary so that the alcohol does not separate again from the egg-sugar mixture and the zabaglione does not lose a lot of volume, but nice frothy remains.
7. The zabaglione then fill the jars and serve immediately.



