

ZABAGLIONE

Le ricette di cucina di Debbie Watts

Courtesy of 'Tastes of Italia'



Makes 4 servings.

Ingredienti

**4 egg yolks
2 tablespoons of sugar
2 tablespoons Grand Marnier
½ cup Marsala**

Pound Cake or Ladyfingers.

Come Fare

**In a double boiler over low heat, whisk the egg yolks and sugar until frothy.
Add the Grand Marnier and Marsala and continue to whisk constantly until the mixture is light and creamy.
Spoon the mixture over slices of cake.
Top with a sprig of mint.**

Buon Appetito!

Please send recipes, comments and suggestions to

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