

# Zabaglione al Moscato

Surprise your Valentine with this simple, yet impressive dessert!



**Serves:** 2

**Time:** ~10 minutes

## Ingredients:

3 large egg yolks

2 tablespoons granulated sugar

1/4 cup [Yarden's Hermon Moscato](#)

Sliced strawberries

## Equipment:

Bowl, non-reactive metal or glass

Water bath that fits your bowl nicely

Whisk

2 dessert glasses

1. Arrange some of the strawberries in your empty dessert glasses.
2. Lightly whisk egg yolks, sugar and moscato in a bowl.
3. Place bowl over a hot water bath set to low heat and continue whisking. Don't stop whisking as you don't want to make scrambled eggs. The mixture will start to foam and come together becoming a thick yet foamy custard, about 10 minutes. It should be hot to the touch. Carefully, remove from heat.
4. Serve into your glasses and decorate with additional strawberries as desired.

## Pro Tips:

- If your strawberries are tart, add sugar after you've sliced them and let them sit covered for about an hour. The sugar will help draw water out of the strawberries creating a light syrup.
- Take out the eggs ahead of time so they are room temperature, reducing the risk of ending up with scrambled eggs.
- If you feel the custard isn't coming together, make sure the mixture is getting enough heat. Continue whisking and it will come together.