
Zabaglione Classic

The Winsor Family Cookbook

Windsor Vineyards - Windsor, CA

Servings: 4

6 egg yolks

1/2 cup sugar

1/4 cup Cream Sherry

juice of one lemon

grated rind of one lemon

Measure the ingredients into the top of a double boiler. Place over boiling water. Beat constantly with a rotary beater until the mixture thickens and mounds like whipped cream.

Remove from the heat. Serve hot or chilled in tall parfait glasses.

(Also makes a delicious topping for sponge cake.)

Beverages

Per Serving (excluding unknown items): 186 Calories; 8g Fat (36.9% calories from fat); 4g Protein; 25g Carbohydrate; 0g Dietary Fiber; 319mg Cholesterol; 11mg Sodium. Exchanges: 1/2 Lean Meat; 1 Fat; 1 1/2 Other Carbohydrates.