



Zabaglione

6 eggs

$\frac{1}{4}$ cup Port or Sherry

$\frac{1}{2}$ cup sugar

Separate the eggs. Beat the egg whites to stiff peaks. Put the yolks, sugar, and wine in the top of a double boiler and then beat to mix. Place over boiling water and stir constantly until the yolks thicken, about three to ten minutes depending on how many eggs you use; they'll be about 170°. Remove from heat and quickly stir in the beaten egg whites.

Serve immediately in dessert or wine cups.

You can use lemon or lime juice, with the zest, in place of the wine.

Adapted from the *ABC of Wine Cookery* (1957).