



Sabayon with Strawberries *paired with Merlot or Lacrima Dolce*

Ingredients

Strawberries

- 1 to 1 ½ pounds fresh ripe strawberries (3 pints)
- 1 tablespoon sugar, plus more to taste
- 2 teaspoons freshly squeezed lemon juice, plus more to taste

Sabayon

- 6 egg yolks
- 1 cup Merlot or Lacrima Dolce
- ⅓ cup sugar, plus more to taste

Preparation

Strawberries

About an hour before serving the dessert, halve or quarter the strawberries lengthwise, depending on size, into a bowl. Sprinkle over the sugar and the lemon juice; fold gently together to blend well. Add more sugar or lemon juice as needed, and set aside.

Sabayon

Whisk to blend the yolks, Marsala, and sugar in a stainless-steel bowl. Rest the bowl in the saucepan over hot water. Whisk constantly for 4 to 5 minutes or more to cook the sauce, until it has the consistency of lightly whipped cream. Clear the bottom of the bowl constantly with the whisk so that the eggs do not scramble, and adjust the heat as needed. Taste the sauce — the sabayon should never get so hot that you can't stick your finger in it. When thick, foamy, and tripled in volume, remove from heat. It can be served hot, tepid, or cool.

Serving

Spoon a portion of strawberries — ½ cup or more — into each glass, and top with ⅓ to ½ cup of warm or cool sabayon.

