



Zabaglione

Recipe Courtesy of Mary Crafts-Homer
www.CulinaryCrafts.com

yield 1 gallon

Ingredients

Heavy Cream	8 cups
Water	1 cup
Cornstarch	¼ cup
Sugar	3 cups
Eggs	3 cups
Marsala	1 cups

Method

1. Bring cream and water to a boil
2. Whisk sugar and cornstarch together
3. Add eggs to cornstarch to make a liaison
4. When cream boils, temper eggs into cream
5. Return to medium heat and stir constantly with a spatula or whisk. Bring just to a boil.
6. Remove from heat and strain.
7. Add marsala
8. Cool in ice bath before storing.