

## *Sabayon*

*“French Wine Custard”*



### Ingredients

2 whole eggs

pinch of salt

½ cup sugar, or to taste

1 cup Lakeridge Winery Southern White Wine

1 tsp vanilla Extract

### Procedure

1. Find a stainless steel or glass bowl that will nestle inside a pot without touching the bottom.
2. Put a couple of inches of water into the bottom of the pot, so it doesn't touch the bottom of the bowl. Bring to a low simmer.
3. Mix all ingredients in the bowl with a whisk. Place over the bowl over the steam and whisk, or use an electric beater, until very thick and double in volume, about 5-10 minutes.
4. Serve immediately with fresh fruit, cake, or whipped cream.
5. For best results eat immediately! Can be refrigerated for a different textured dessert!

Serves 4