

HOT CHOCOLATE ZABAGLIONE

OVERVIEW

07-063

INGREDIENTS

Group 1

Ingredient	KG
Egg Yolk	0.090
Sugar	0.150
BAKELS ALKALIZED COCOA POWDER	0.018
Marsala wine or cherry brandy	0.200
Icing sugar/cocoa powder for dusting	-
Total Weight: 0.458	

METHOD

How to do it:

1. Half-fill a medium saucepan with water and bring to simmering point. Select a heatproof bowl that will fit over the pan.
2. Place egg yolks and sugar in the bowl and whisk until mixture is pale and all the sugar has dissolved.
3. Add the cocoa and Marsala wine, and then place the bowl over the simmering water. Whisk with a hand-held electric mixer until the mixture is thick and foamy.
4. Pour quickly into tall heatproof glasses, dust lightly with cocoa or icing sugar. Serve immediately with cinnamon tuiles or amaretti biscuits.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert