

Zabaglione with Fresh Strawberries

Yields 4 Each
Recipe makes four 9" pies



INGREDIENTS

Pie Dough

- 4 Large eggs
- ¼ cup white sugar
- ¼ cup marsala
- 1 lemon, zest
- 1 cup strawberries, sliced

INSTRUCTIONS

1. Whisk together yolks and sugar. Place over a double boiler and continue whisking 3-5 minutes until the yolks are light, airy and begin to thicken.
2. Add the marsala and continue to whisk. Test doneness off the heat. Lift the whisk and allow the mixture to drop into the bowl. If it takes 5 seconds to drop and settle in the bowl, the zabaglione is ready. A second test is with the back of a spoon. If the zabaglione is light, airy and holds on the spoon, it is ready.
3. Zest lemon and whisk into the zabaglione.
4. Plate. Gently spoon the zabaglione into glass bowls and top with strawberries.

Bon Appetit!

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