



Recipe by Executive Chef Eric Hammond
Coco Pazzo Café
636 N St Clair St, Chicago IL 60611
312.664.2777 – www.cocopazzo-chicago.com

Summer Fruit and Amaretto Zabaglione

Approximately 6 servings

6 large egg yolks

½ cup sugar

½ cup dry white wine

¼ cup amaretto liqueur

6 cups assorted berries and cut up fruit such as peaches, nectarines and apricots

Preheat broiler 10 minutes before actual serving time

1. In the top of a double boiler set over simmering water, combine the egg yolks, sugar, white wine, and amaretto. Whisk constantly until thickened and light, about 5-8 minutes. (MAKE AHEAD: the zabaglione can be refrigerated for up to 1 hour.)
2. Preheat a broiler. Position an oven rack about 6 inches from the heat. Arrange fruit attractively on a 10-inch gratin dish. Spoon zabaglione over fruit and broil for 1-2 minutes until dappled with brown. Serve immediately.