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EXQUISITE ZABAGLIONE, DESSERT.

INGREDIENTS

- 200g red currants
- 8 French butter cookies
- Chopped mint leaves
- 1 jar Belberry Quince Jelly

FOR THE ZABAGLIONE

- 5 egg yolks
- 1 dl Belberry Elderflower Syrup
- 5 cl white wine (prefer a sweet one)
- 3g vanilla sugar

PREPARATION

- Set up a double boiler or a medium-size stainless-steel bowl over a pot of simmering water. Check to make sure the bottom of the bowl is not touching the water, or the eggs may scramble.
- Make the zabaglione: Mix all the ingredients in a bowl. Place the bowl over a pan of boiling water and whisk continuously until the mixture is creamy and has more than quadrupled in size (pale yellow). Remember to always keep the mixture moving in an up-and-over motion. The goal is to incorporate air into the zabaglione as you cook those yolks.

PRESENTATION

- Spoon some Quince Jelly into serving glasses, add the berries, crunched biscuits and some chopped mint. Spoon the zabaglione over it. Serve immediately or allow to cool slightly.

