



Our Common Table



# Sabayon with Figs





# Fresh Figs with Clear Skies Meadery Blossom Sabayon

## Ingredients

- 8 egg yolks (save an eggshell for measuring)
- ½ cup sugar
- 8 eggshell halves of Blossom Mead, or dry marsala or port wine
- 1 pint, or extra if you like of fresh ripe figs, cut into quarters

## Directions

1. Select a pot large enough to accommodate a mixing bowl resting on the top. Fill halfway with water and bring to a boil. Reduce heat to a simmer.
2. Put the egg yolks and sugar in a large stainless-steel mixing bowl and beat with a wire whisk until pale and creamy. Whisk in the Blossom Mead, or other sweet wine of choice
3. Rest the bowl on top of the pot of simmering water. Whisk the mixture vigorously and constantly until it becomes frothy and thickened, about 3 to 5 minutes. Do not over cook or the eggs will scramble.
4. Spoon a little of the warm sabayon into red wine glasses, or small bowls. Lay in pieces of quartered figs and add more sabayon.