



## ZABAIONE

MAKES 2 CUPS / 10 SERVINGS @ .45¢/EA

*An Italian stovetop custard meets whipped cream that's easy to prepare. If you don't want to be left with egg whites, whip them into a meringue and use in place of the whipped cream—also budget-friendly at 20¢/serving.*

- 4 egg yolks (reserve whites to use instead of cream if desired)
- 4 Tbsp. raw sugar
- ¼ tsp. sea salt
- Zest of ½ lemon
- 1 cup heavy cream

Pour about 2 cups of water in the bottom of a double boiler. (If you don't have a double boiler, a stainless bowl that fits into a medium saucepan without touching the water will work.) In the top of the double boiler combine the egg yolks, sugar, salt, and zest; gently whisk to combine. Set the bowl over the simmering water to gently heat. Whisk the egg mixture continuously as it warms until it forms a thick, bright yellow custard and sugar has melted. Remove from the heat, cover, and refrigerate until cool.

Meanwhile, whip the heavy cream (or egg yolks) until it forms medium peaks. Gently fold the chilled custard into the whipped cream and serve over summer berries or on top of the almond shortcakes.

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