

Classic Italian Zabaglione recipe

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Zabaglione is a classic Italian dessert known for its light, airy texture and rich flavor. This simple yet luxurious custard is made with just three ingredients- egg yolks, sugar and marsala wine- whipped into a frothy delight. Whether served warm or chilled, this traditional treat is perfect on its own or pair it with fresh berries, biscotti crumb, or a dollop of whipped cream.

While often seen on the dessert menu in fine Italian restaurants, Zabaglione is surprisingly easy to make at home. With just a bowl a whisk and a few minutes of patience, you can achieve the same velvety, cloud-like texture that makes this dessert so special.

If your looking for a romantic dessert to impress your special someone, zabaglione is the perfect choice. Its an elegant way to end a Valentine's Day dinner. Serve it with fresh berries, and a sprinkle of crushed lady fingers for an irresistible, restaurant – quality treat at home. Plus, its warm and airy consistency makes it feel like a dessert made with love- perfect for celebrating romance or just because!!!!

Why you will love this classic Italian zabaglione recipe

Authentic Italian recipe- A cherished dessert with deep roots in Italian cuisine

Minimal Ingredients -made with pantry staples, no heavy cream is required

Quick and easy- Ready in under 15 minutes with no baking involved.

Romantic and elegant- A perfect dessert for Valentine's Day or special occasions

Versatile- Enjoy as a dessert, breakfast treat or even as a sauce over cakes and fruit.

This classic Italian zabaglione recipe is the perfect way to bring a touch of Italian elegance to your dessert table. Whether you're making it for special occasion, a cozy night in or a romantic Valentine's Day dinner, it's velvety, delicate flavor make it an unforgettable treat. With just a few simple ingredients and a little whisking, you can create a restaurant – quality dessert at home- no fancy equipment needed.

So why not surprise your loved ones (or yourself) with this classic Italian delight?

Have you tried making this Zabaglione ? let me know in the comments how you enjoyed it! And please don't forget to tag me on Instagram with your creations. I love hearing from you. It's my favorite part!!!

Ingredients

- 4 egg yolks
- 1/2 cup of sugar
- 1/2 cup marsala wine
- A few lady fingers for topping

Instructions

1. Prepare a Bain- Marie: In a heat proof bowl over

simmering water add the egg yolks and sugar beating continuously.

2. Add the wine and vanilla continue beating until well blended and the zabaglione begins to thicken into a foamy custard
3. Put some fresh berries in a martini glass
4. pour the zabaglione over the berries, top with crushed lady fingers .ENJOY!!!