

Zabaglione

6 large brown organic egg yolks

Few grains kosher salt

2/3 cup organic sugar

½ cup Marsala wine

¼ cup Hennessy V.S.O.P. Cognac

¼ cup St. Germain Elderflower liqueur

½ cup heavy organic cream, whipped

Nutmeg

Whipping Cream for Topping

Combine in a large microwave bowl the egg yolks, sugar, and salt. Whisk until the sugar dissolves, then add spirits. Whisk until four times the volume. About 5 minutes. (OK to use electric beaters).

Microwave on high, stopping every 30 seconds to whisk briefly, until custard thickens and peaks stand on their own, about 4 minutes.

Transfer to four ice cream coupes, or balloon wine glasses. Top with whipped cream. Dust with nutmeg and serve warm.

OR: refrigerate, covered until serving time

