



Zabaglione

Check out our video instruction [HERE!](#)

Ingredients

- 5 Large Egg Yolks
- 2 Tbsp Sugar
- ¼ Cup Marsala
- ¼ tsp Salt
- 2 Cups Fresh Berries
- 1 Tbsp [Fustini's Asian Blackberry Balsamic](#)

Directions

Step 1.

Slice berries and place them in a bowl, toss with Asian Blackberry Balsamic. Let sit 15 minutes.

Step 2.

Place egg yolks, sugar, marsala, and salt in a bowl and whisk until sugar is dissolved. Place bowl over a pot of simmering water and whisk until mixture becomes thick.

Step 3.

Remove from heat, place berries in the bottom of your glasses and top with the warm zabaglione.