

# MIXED BERRIES WITH SABAYON

*Makes 6 portions*

## WHAT YOU'LL NEED

### Berries

- 200g strawberries, quartered
- 125g raspberries, whole
- 100g blueberries, whole
- 125g blackberries, whole

### Sabayon

- 3 egg yolks
- 50ml white wine
- 25ml lemon juice
- 25ml orange juice

## WHAT TO DO

### Sabayon

1. Place the egg yolks, wine and fruit juices into a heatproof bowl, sitting over a pan of boiling water. Whisk the mixture continuously until tripled in volume, forming a light, frothy sauce.

Arrange berries as desired and spoon over a portion of the sabayon. Use a blowtorch, or place under a hot grill to glaze.

We love serving this dish with clotted cream ice cream or berry sorbet. Sabayon is really quick and easy to whip up, making an ideal dessert for dinner parties or busy weekday nights.



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