

Apple & Pear Sabayon

Ingredients:

- 100g of frozen apples
- 100g of frozen pears
- Butter
- 2 egg yolks
- 2 tablespoons sugar
- 2 tablespoons white wine



Preparation:

- Cut the apple and pear in pieces. Heat the butter in a frying pan and add the apple and pear pieces,
- Divide the stirred fruit in 2 glasses and prepare now the sabayon.
- Mix the egg yolks, the sugar and the white wine in a medium pan. Stir continuously the mixture while heating until reaching a mousse.
- Remove from the heat when the mixture is thick & airy, but continue stirring until the sabayon has cooled down.
- Serve the sabayon on top of the fruit in the glasses.