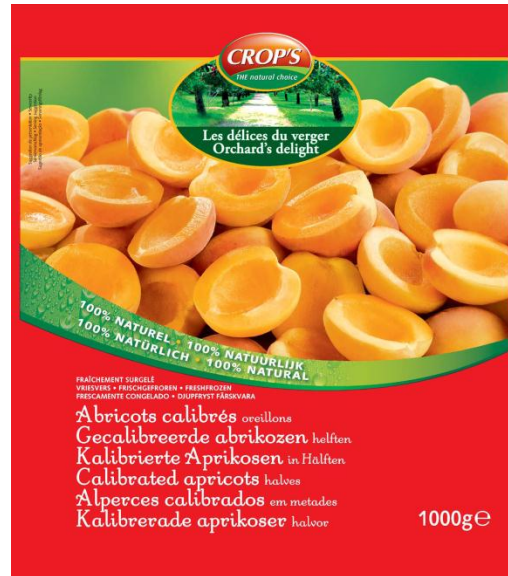


Apricot sabayon

Ingredients:

- 12 apricot halves
- 2 egg yolks
- 10 cl fresh orange juice (without pulp)
- almond essence (acrid)
- 1 soup spoon of sliced almonds
- 30 g castor sugar



Preparation:

- Cut the apricot halves into 3 parts and compose upright into 2 individual gratin baking cups.
- Prepare the sabayon: mix the egg yolks, orange juice, castor sugar and some almond essence in a baking tin (heat resistant). Put aside for 1 minute.
- Thereafter, put the baking tin in a bain-marie, low heat. Whip up with an electric mixer till you have a mousse and double of the volume.
- Portion out the sabayon over the apricot pieces.
- Decorate with the sliced almonds and color under the grill for some minutes.
- Serve immediately.