



GENNARO'S ZABAGLIONE AL LIMONCELLO

Where simplicity meets decadence, Gennaro's authentic zabaglione is a creamy yet refreshing treat for a warm spring or summer evening. The crisp yet fluffy Savoirdi biscuits alongside the light, dreamy texture of this boozy, zesty zabaglione is simply divine!

Prep time 5 minutes | Cook time 15-20 minutes | Serves 4

5 Clarence Court hen egg yolks
2 tablespoons sugar
50ml Limoncello liqueur
Zest of 1 lemon
Savoirdi sponge biscuits, to serve

Place the egg yolks, sugar and limoncello into a heatproof bowl and beat well.

Rest the bowl over a bain-marie and continue beating until light and fluffy.

Remove from the bain-marie, divide between glasses and serve immediately with a sprinkling of fresh lemon zest and the Savoirdi biscuits.



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