



CHOCOLATE & PEDRO XIMÉNEZ ZABAGLIONE

Silky, airy and unapologetically decadent, this chocolate zabaglione layers the warmth of Pedro Ximénez sherry with dark chocolate, cream and rich Old Cotswold Legbar yolks. Spoon it with chocolate sponge, billowy cream and syrupy Amarena cherries for an effortless pudding that feels far grander than the work involved.

Prep time 15 minutes | Cook time 10 minutes

Ingredients

100g 70% dark chocolate, finely chopped
100ml double cream
5 eggshell measures Pedro Ximénez
75g caster sugar
5 Old Cotswold Legbar egg yolks

To serve

Chocolate sponge
Amarena cherries
Whipped cream
Chocolate curls
Amarena cherry syrup

Place the finely chopped chocolate in a heatproof bowl. Heat the cream until just hot, pour it over the chocolate and leave for 1 minute, then stir until smooth and melted.

In a separate large heatproof bowl, whisk the egg yolks and sugar together in one direction to form a paste. Add the Pedro Ximénez and whisk again until smooth.

Set the bowl over a saucepan of barely simmering water, making sure the base does not touch the water. Whisk continuously for up to 10 minutes, until the mixture is pale, airy and roughly quadrupled in volume.

Stir a spoonful of the zabaglione into the melted chocolate to loosen it, then gently fold the chocolate mixture back through the zabaglione.

Layer with chocolate sponge, Amarena cherries and whipped cream. Finish with chocolate curls and a drizzle of the cherry syrup.



clarencecourt.co.uk

Follow our crown for exclusive recipes from top chefs, behind-the-scenes access to restaurants and celebrities, plus incredible competitions and once-in-a-lifetime experiences you won't want to miss.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928

Clarence Court

