

SABAYON GRATIN



Preparation : 15 min - **Resting :** 30 min - **Cooking :** 10 min - **Equipment :** -

Ingredients : 6

- 8 egg yolks - 175 ml orange juice (juice of 1 orange) - 80 g caster sugar - fruit to garnish

1. Fit the metal bowl with the whisk. Put the egg yolks, caster sugar and orange juice into the metal bowl. Remove the cap and run the EXPERT programme for 9 minutes/speed 7/75°. If necessary, scrape down the wall of the bowl using a spatula.

2. Pour the sabayon into a gratin dish, add the fruit to garnish and bake in a pre-heated oven at 180° for 15 minutes.

Cook Expert ■