

SABAYON



Preparation : 5 min - **Resting :** - - **Cooking :** 10 min - **Equipment :** -

Ingredients : 4/6

- 4 egg yolks - 2 tbsp Cointreau® - 75 g caster sugar - 50 ml orange juice (juice of 1 orange)

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 10 minutes/speed 4/68°C. If necessary, scrape down the wall of the bowl using a spatula.

2. After 7-8 minutes, the sabayon will start to thicken; add the Cointreau® through the opening.

Cook Expert ■