

Nido di pastafoglia ai lamponi



INGREDIENTS

4-8 Vol-au-vents depending on size
200 gr /8 oz Raspberries or strawberries
1 Tablespoon granulated sugar
1 Tablespoon maraschino or triple sec
For the Zabaione:

4 Egg yolks
5 Teaspoons sugar
2 Tablespoons VinSanto or dry sherry

Preparation

Place the berries in a bowl, sprinkle with the sugar and liqueur and leave them to them to marinate. Place in a bowl the egg yolks, vinsanto and sugar, mix and place over a sauce pan with just simmering water. Whisk continuously for about 3-4 minutes or until very fluffy and creamy. Take off the heat. Put some of berries in the vol-au-vents pour the zabaione over it a little to the side, sprinkle the rest of the berries on the plate and decorate with a dusting of icing sugar.