

CHEF SARA RHODES

LEMON SABAYON W/ STRAWBERRIES AND MINT

6 egg yolks
½ cup plus 2 Tbsp. sugar
1/2 cup Limoncello
¼ cup heavy cream
1 lemon, finely zested
4 cups sliced strawberries
2 Tbsp. fresh mint, finely chopped

In a stainless-steel bowl, whisk together the egg yolks, ½ cup of the sugar, limoncello and heavy cream. Place bowl over about 3 inches of simmering water. Make sure the bottom of the bowl does not touch the water. Whisk mixture until thick, 4 to 6 minutes. Remove from heat and add zest. Cool completely



While sabayon is cooling, mix the strawberries, sugar and mint.

When sabayon is cool, spoon strawberries into martini glasses. Top with a dollop of the sabayon and top with whipped cream.