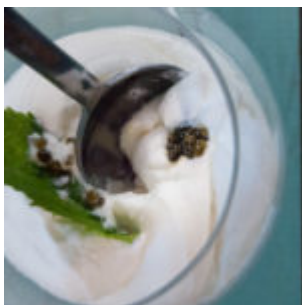


## Rosé Sabayon with Caviar and Whipped Cream



This recipe for Rosé Sabayon with Caviar and Whipped Cream is from episode 9 of Fish the Dish starring Spencer Watts.

Serves: 6

### Ingredients

- 8 eggs at room temperature
- 6 tablespoons (90 ml) white sugar
- 1 ½ cups (350 ml) sparkling rosé
- ¾ cup (180 ml) cold 35% whipping cream
- 1 1-ounce (30 g) tin of sustainable sturgeon caviar
- Mint sprigs for garnish

### Directions

1. Prepare a double boiler. Separate the egg yolks from the whites.
2. Place the yolks into double boiler and begin whisking. Be cautious not to let the eggs get too hot or they will scramble.
3. Add 2 tablespoons (30 ml) sugar and whisk. Gradually, while whisking continuously, add ½ cup (120 ml) sparkling rosé and continue whisking and adding sugar and rosé in stages until the mixture has doubled in size and is thick and soft, pale yellow.
4. Remove mixture from the double boiler and chill in the refrigerator for a minimum of 1 hour.
5. Add the cream into the bowl of a stand mixer and beat until soft peaks form.
6. Fold cold egg mixture into the whipped cream
7. Place the mixture into a piping bag and pipe into champagne glasses.
8. Top with caviar (about ½-1 tsp each glass) and garnish with a sprig of mint.
9. Serve immediately.

