

Riesling Sabayon w. Macerated Grapes

(12 servings)

Ingredients:

8 egg Yolks

8 tbsp Sugar

½ quart Riesling

1 Lemon rind, finely diced

1 pinch Cinnamon

Preparation:

Beat the egg yolks with the sugar and a little hot water until the mixture is smooth and creamy.

Start a boiling water bath (I'll bring the hardware) and set the pot with the egg mixture into the steam. Add the Riesling slowly and whisk vigorously until the mixture gets stiff and foamy.

Take the mixing bowl out of the water bath, add the lemon rind and cinnamon and keep whisking until the bowl is only lukewarm.

Ladle into dessert bowls and garnish with the macerated grapes. Recipe below.

Macerated Grapes

Ingredients:

2 lbs red seedless Grapes, rinsed

2 cups Sugar

4 cups Water

1 tsp whole Cloves

3 Cinnamon sticks, halved

Preparation:

Thoroughly wash and rinse the grapes on the stems, pat them dry.

Remove the grapes from the stems and poke each grape several times with a wooden pick and put in a large heatproof bowl.

In a saucepan stir together remaining ingredients and bring to a boil.

Pour hot syrup over grapes.

Macerate grapes at room temperature, gently turning occasionally, 1 hour.

Chill grapes, covered, at least ½ hour on ice.