

Tangerine Sabayon

[Kurt Von Kahle of Kurt's Kitchen](#)

From the Yale Appliance + Lighting Chef Series

Ingredients:

- 5 egg yolk
- 1/3 cup sugar
- zest from one tangerine
- juice from one tangerine
- 2 T amaretto
- pinch salt
- 2 T of sour or whip cream

Methods:

1. In a stainless steel bowl, whip yolks and sugar for a minute.
2. Add juice and liquor and whip over a baine marie.
3. Double in volume and heat to 140°. At this point it will begin to thicken. Be careful not to overheat or the eggs will cook (like scrambled eggs).
4. Remove from heat and pour over fruit or cookies. Top with a dollop of cream.
5. If you immediately chill the bowl, you can serve as a cold dessert.