

' is for Zabaglione,
luscious Italian treat.
With sugar and eggs,
'til it's ready to eat.

Zabaglione (Zah-bah-lyo-nay)

sugar
Marsala wine.

Whisk ingredients over a double-boiler until
thick pudding. Take on and off the heat
so as not to scramble the eggs.
Buon Appetito!