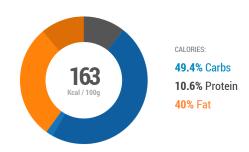
Fresh berries topped with a glazed Prosecco sabayon (website)

OVERVIEW ...





FOOD LABELLING...

Serves

1





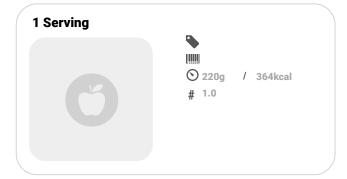


OTHER PROPERTIES:



RECIPE INGREDIENTS		QUANTITY:	DESCRIPTION:	METHOD:
149605 Blueberries BLUEBERRIES	BRAKES	30g	0.3 x Each	unchanged
149607 Raspberries RASPBERRIES	BRAKES	30g	0.38 x Each	unchanged
450610 Strawberries BRAKES 450610 STRAWBERRIES	BRAKES	30g	0.08 x Each	unchanged
149606 Blackberries BLACKBERRIES	BRAKES	30g		unchanged
113879 Herb Bunched Basil BRAKES 113879 PREMIUM LARGE BASIL BUNCH FRESH DIRECT	BRAKES	5g	0.05 x Each	N/A
350098 Tate & Lyle Caster Sugar 2kg CASTER SUGAR	BRAKES	35g	Each	N/A
130833 Fitz English Sparkling White Wine (England) BRAKES SPARKLING WINE	BRAKES	10ml	0.01 x Each	unchanged

PRODUCTS / PACK SIZES ...



COOKING INSTRUCTIONS & NOTES

METHOD

Preparation:

Wash and prepare the fruits

Method:

- 1. In a bowl mix the fruits and basil together.
- 2. Bring a pan of water to the boil then reduce to a simmer.
- 3. Place a bowl over the gently simmering water and whisk the eggs and sugar together to form a thick custard whisk in the sparkling wine.
- 4. Spoon the berries into an ovenproof dish and spoon the sabayon over.
- 5. Place under a medium hot grill to cook the sabayon for 2 minutes.
- 6. Serve immediately.