

**This recipe was created especially for Southern Hills Winery  
by Chef Cody James of Manhattan Catering LLC.**

## Southern Hills "Ride the Train" Wine Sauvignon Egg Custard with Wine & Fresh Fruit

To serve 4

### **Ingredients:**

6 egg yolks  
½ cup sugar  
1 lemon, zested  
Pinch of salt  
12 oz. Southern Hills Winery "Ride the Train" Wine  
1 pint fresh strawberries  
½ tsp vanilla  
4 red wine glasses to serve custard in.

### **Directions:**

Clean and hull strawberries, slice in half and set aside.

To make custard:

Boil water in a double boiler or 2-quart pan. Place egg yolks, salt and vanilla in top pan of double boiler or in a bowl. With a large whisk, beat mixture continuously over double boiler. Allow egg yolks, salt and vanilla to heat to 120°. Add sugar. Continue beating mixture. Allow sugar to melt and mixture to thicken. Continue to beat until eggs are fluffy (but not like scrambled eggs). Drizzle with wine while continuously beating mixture. Cook for about 10 minutes or until custard mixture is fluffy again. Stir in lemon zest. Serve in wine glasses, layering custard, berries and more custard. You can garnish with mint or light sprinkle of cocoa powder.

