

**This recipe was created especially by Chef Cody James of
Manhattan Catering LLC.**

Fresh Strawberry Sabayon

To serve 2.

6 oz cleaned, hulled and halved strawberries
4 egg yolks
12 oz white wine your choice
½ cup white sugar
½ tsp vanilla

Combine egg yolks, sugar and vanilla and over a double boiler, beat continually till thickened. Slowly add wine while continually beating with whisk until mixture comes to a peak. Place strawberries in wine glass. Pour Sabayon Cream over top and serve immediately.

