



BE
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PRODUCE

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Sabayon with Strawberries

Ingredients for 2 persons

Time: 20/30 minutes

Ingredients:

- 2.5 sheets of gelatin
- 3 egg yolks
- Fresh mint

Ingredients for the gravy:

- 40 gr water
- 400 gr sugar
- 25 gr lemon juice
- 37.5 gr elderflower syrup
- 8 gr hibiscus tea
- 3 gr cardamom seeds
- 0.5 bottle of cherry beer
- 50 gr strawberry puree



Preparation

- Bring the water and sugar to a boil. Add all other aromatics and let it steep for 20 minutes. Then strain the gravy and add 5 leaves of soaked gelatin to it.
- Take 200 grams of the gravy and put it in a saucepan with the egg yolks. Heat while stirring to the desired thickness.
- Take a deep plate and cover the bottom with pieces of strawberries. Spoon a few spoonful of gravy over it and then the sabayon.
- Set the oven to grill setting and brown the sabayon until it starts to brown slightly (or use a kitchen burner). Garnish with fresh mint.

Enjoy your food!