

SABAYON

Ingredients

- EGG YOLKS, FRESH AND AT ROOM TEMPERATURE 4
- LIEFMANS ON THE ROCKS 0.0 4 EGG CUPS
- SUGAR 2 EGG CUPS
- LEMON JUICE FEW DROPS
- PISTACHIOS A COUPLE
- SCOOP OF ICE CREAM OPTIONAL

RECIPE

1. Place the egg yolks in a large saucepan.
2. Add 4 egg cups of Liefmans On The Rocks 0.0. Use the shell of the eggs as your measure.
3. Add the sugar and loosen with a whisk.
4. Put the saucepan over a low heat and whisk by hand or with a hand blender until it is thick and foamy. TIP: The sabayon is ready once it 'sticks' well to the back of a spoon.
5. Freshen the sabayon with a few drops of lemon juice.
6. Roughly chop the pistachios.
7. Spoon the sabayon into a pretty glass and serve immediately. Decorate with some pistachios.
8. TIP: the sabayon is lovely on its own, but also delicious with a scoop of ice cream (vanilla, cherry, raspberry, strawberry, etc.)
9. Share your On The Rocks moment with #Liefmans



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