

Sabayon Sauce

Whisk 1 egg yolk and 15ml caster sugar per portion in a bowl over a pan of simmering water. Whisk in 30 ml feast-de-renaissance pear, plum or citrus stinger fruit syrup. Whisk the sauce over a constant heat until frothy.

Whisk until the sauce holds a trail on top of the mixture. Serve immediately or whisk until cool.

To prevent curdling

Remove the sauce from the heat and plunge the base of the pan into cold water. Whisk in 1 tsp of cornflour until smooth, then reheat.