

**Torta di Mele Con Crema Allo Zabaione** (Apple Cake with Zabaione Cream)

Oven 350 degrees (A cake ring works well for this but any pan will do)

3 eggs weighed  
Same weight as eggs in sugar  
Same weight as eggs in flour  
Same weight as eggs in melted butter  
1 teaspoon baking powder  
7 apples  
(I used my postal scale - it worked fine!)

Beat eggs with the sugar. Add the flour a little at a time with along with the baking powder - then add melted butter - mix well - set aside. Peel, core and thinly slice fruit. Mix well with batter. Add to baking dish (coated with butter and flour) Bake for at least an hour - cover with foil if starting to brown too much. Torte is cooked when inserted knife is clean.

**Zabaione Cream** (or zabaglione)

4 egg yolks (save one shell half as a measuring cup)  
4 half egg shells of sugar  
4 half egg shells of Vin Santo\*  
1/2 cup heavy whipping cream

Beat eggs with sugar until frothy. Add Vin Santo - mix well. Put on top of double boiler (boiling) and whisk constantly until sauce starts to thicken. Make sure all little yellow specs of raw egg are gone - do not over cook. Let cool completely. In a separate bowl, beat cream until stiff peaks form and fold in the Zabaione.

Variation - make just the Zabiaone as above... Serve over roughly chopped fresh ripe peaches and top with crumbled amaretto biscotti.

\*Vin Santo (Saint's Wine) is a sweet after dinner wine - usually paired for dipping with almond biscotti ... Any fortified dessert wine like Marsala maybe substituted.

Submitted to Villa Vita by Badia a Coltibuono  
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