

Panettone Loison Flambé' with Moscato Wine Sabayon

It's an old Milanese tradition to keep a slice of Christmas Panettone for the Third of February - the feast of Saint Biagio -, which marks the end of the coldest winter months. On that occasion the custom was to toast it, dusting with icing sugar and sharing it among the family and parents as a sign of good wish. This can be an inspiration for preparing a rather unusual dessert.

Ingredients: 1 Panettone Loison (2.2 lbs), 2 oz of powdered sugar, 10 oz of fresh raspberries. 4 eggs, caster sugar, 1 bottle of Dessert wine Torcolato or Recioto.

Single Serving:

Cut a slice of Panettone (3 oz) and place it on a hot skillet with 1 tbs of Butter until it forms a light crust on both sides , Then sprinkle with 1 tbs of Grand Marnier liqueur and flambé it . Sprinkle with icing sugar and decorate with raspberries.

Sabayon (serves 10)

4 egg yolks
4 oz caster sugar
 $\frac{3}{4}$ cup of Moscato dessert wine

Whip the eggs with the sugar in a wide stainless steel bowl until slightly thickened. Add the wine. Thicken the Sabayon whisking very vigorously directly on the kitchen burner, yet stirring the eggs on and off from direct heat every 4- 5 seconds. Or if your prefer, use double boiler. Continue whisking until the mixture is thick, voluminous and fluffy. Remove from the heat and serve with the Panettone.

Submitted to Villa Vita by Chef Giuseppe Mazzocchi, "The Tuscan Cook"
<http://www.thetuscancook.com/>

Villa Vita International - Enriching Life Through Travel