

## **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.