



Vanilla sabayon

Vanilla sabayon is a great dessert! Add fresh strawberries to the sabayon to make it even more delicious. Decorate the sabayon with an isomalt decoration, fresh strawberries and homemade sponge fingers.

Boodschappenlijstje



FunCakes Icing Sugar 900 g

F10545
€5.49



Dr. Oetker Vanilla Sugar

1-50-100315
€1.29



Patisse Magnetic Measuring Spoons
RVS Set/5

P02486
€15.45

Other materials:

- 3 egg yolks
- 300 ml unbeaten cream
- 1 sachet of vanilla sugar
- Strawberries
- 4 champagne glasses
- Heatproof bowl

First make the isomalt decorations. Wear hand gloves for protection. Melt the isomalt in the Wilton cup in the microwave at 600 watt. This will take 50 seconds. It is good when the isomalt bubbles. Allow the melted isomalt cool slightly until it is thicker and pour it into a triangle shape on the silicone mat. Leave it there until the sabayon is served.

Boil in a pan 300 ml of unbeaten cream gently. Stir the vanilla sugar through the cream. Fill a bowl with the egg yolks and 120 gram icing sugar and beat until creamy. Bring a pan water to boil and place a bowl on it. Continue beating and slowly add the vanilla cream to the batter. Continue beating until till the sabayon is thick enough.

Cut the strawberries in small pieces and place a layer in each glass. Pour the vanilla sabayon in the glass and sprinkle some pieces of strawberry on top. Decorate the glass with the isomalt decoration.

Serve the vanilla sabayon with homemade sponge fingers and some strawberries.