



Drunken Biscotti with **ZABAGLIONE AND STRAWBERRIES**

By Chef Dave Bland and Chef Greg Beal



Serves 6

10 pieces of biscotti

1 ½ cups Marsala wine

1 pint strawberries, sliced

8 egg yolks

½ cup sugar

1 pint mascarpone

½ cup shaved semi-sweet chocolate

Directions:

Pour 1 cup Marsala wine into a bowl. Dip the biscotti into the wine until soft then place in the bottom of a rectangular glass dish. Layer strawberries atop the biscotti; then set aside.

In a double boiler combine the egg yolks with sugar and whip constantly. Add ½ cup Marsala wine and whip until mixture becomes very thick. Place the bowl with the zabaglione mixture over an ice water bath and continue to whip until mixture gets cold. Fold the mascarpone into the zabaglione until combined.

Spoon the zabaglione evenly over the drunken biscotti/strawberry layer. Add more strawberries on top. Finally, finish with shaved chocolate. Refrigerate overnight.

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