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Focaccia

A delicious and easy bread.

1	2 cups	Flour	Mix 'em together and let it rise.
	1 cup	Water	
	1 tbsp	Yeast	
2	1 Tbsp	Oil	Make sure to oil the rising bowl.

2 hours, 9-in pie
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Breakfast

Zabaglione alla Marsala

1/2 hour, 4 Portions

This is a well-known Italian recipe which is great for piling on the calories.

1	6 2 oz 6-8 tbsp 1/4 oz 2 tbsp	egg yolks granulated sugar Marsala (or sherry) gelatine cold water	In the top of a double boiler, combine the egg yolks with sugar and Marsala, and whip the mixture over hot, but not boiling, water until it thickens. Stir in gelatine, softened in cold water and dissolved over hot water.
2	3 tbsp 3/8 pt	brandy double cream	Put the pan in a bowl of ice and stir the zabaglione well until it is thick and free of bubbles. When it is almost cold, fold in brandy and whipped cream and pour into individual moulds.
3	3 1 oz 3-4 tbsp 1 1/2 tbsp	egg yolks granulated sugar Marsala (or sherry) brandy	To make the sauce, combine egg yolks and sugar in the top of a double saucepan. Whisk mixture over hot, but not boiling, water until the sauce coats the back of a spoon. Stir in the Marsala and brandy.
4			Chill the zabaglione, unmould it, and serve with the sauce immediately.

Bread