

zabaglione with roasted plums

GLUTEN-FREE

SERVES 4

**20 MINUTES,
PLUS COOLING
TIME**

Zabaglione is similar to custard but is made with only egg yolks, sugar, and flavoring; no milk or cream is used. The yolks are whisked over a double boiler and incorporate a lot of air, becoming creamy, rich, and fluffy.

The traditional flavoring for *zabaglione* is Marsala wine. When possible, I like to use a spirit made from the same fruit I will serve it with instead, to intensify the experience.

This dish is spectacular when Italian plums are in season. Italian plums are a small and oval shaped, and are firm enough to stand up to a little cooking. If you can't find Italian plums, you can make this same dessert with peaches, pears, or even apples.

My favorite plum brandy (known as *slivovitz* in the Balkans, where it is quite popular) is made by Oregon's Clear Creek Distillery. If you can't find a plum spirit, you can use one made from another fruit or the traditional Marsala wine.

If you don't have time to chill the zabaglione, it is perfectly appropriate to serve it at room temperature.

12 Italian plums, halved and pitted

6 tablespoons sugar

4 large egg yolks

**$\frac{1}{4}$ cup plum brandy (*slivovitz*) or grappa mixed with $\frac{1}{4}$ cup water,
or $\frac{1}{2}$ cup Marsala wine**

Kosher salt

- 1 Heat the oven to 400°F. Place the plums on a rimmed cookie sheet (lined with parchment paper for easier cleanup) and sprinkle with 2 tablespoons of the sugar. Roast until the plums are browning and tender but not falling apart, about 15 minutes.
- 2 Bring about 2 inches of water to a bare simmer in a saucepan over medium-high heat. Reduce the heat to maintain a bare simmer. Combine the egg yolks, the remaining 4 tablespoons sugar, the plum brandy mixture, and a pinch of salt in a round-bottomed metal mixing bowl; whisk thoroughly.
- 3 Set the bowl over the simmering water—the base of the bowl should not touch the water—and whisk continuously. The egg yolks will begin to froth, lighten, and grow greatly in volume. If you sense that the yolks are at risk of scrambling, quickly remove the bowl from the heat and whisk to cool slightly, then continue. When soft peaks form, after 5 to 10 minutes, the *zabaglione* is done. Transfer to a clean bowl, cover, and refrigerate.
- 4 To serve, place 6 plum halves in the bottom of each glass. Give the *zabaglione* a quick whisk and spoon it on top of the plums. Serve immediately.

