Zabaglione

Ingredients

4 Egg Yolks
1/4 c Sugar
0 pn Kosher Salt
1/2 t Lemon Juice
1/4 c Marsala Wine

Instructions

1.In a pot, bring water to a simmer over medium heat. Place a large heatproof glass mixing bowl into the pot without the bottom of the bowl making direct contact with the simmering water.
2.Meanwhile, in the bowl and off the heat, thoroughly whisk together egg yolks and sugar until homogenous and smooth. Whisk in wine and salt until the mixture is lightly foamy.
3.Using a pot holder to hold the rim of the bowl, set it over gently simmering water and begin whisking immediately, making sure to use an up-and-over motion to incorporate as much air as possible and paying special mind to work the whisk all over the inner surface of the bowl so the foam doesn't overheat in any spots.
4.Adjust heat as needed to maintain a gentle

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simmer, not a boil (check the water's status from time to time by lifting the bowl up and peeking underneath). Continue to whisk constantly until foam begins to thicken, about 5 minutes (timing can vary depending on type of bowl you use and simmer level).
5.Once zabaglione begins to thicken and the whisk leaves tracks as you move it, perform the "8-second" test: Lift a whiskful of the zabaglione and let it fall back down into the bowl. When it takes a full 8 seconds for the small mound of fallen zabaglione to fully flatten, it is done.
6.Remove from heat, set bowl on a folded kitchen towel, and continue whisking, off heat, until thickened further and cooled until warm or at room temperature, depending on your preference. Add

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lemon juice, to balance the zabaglione's sweet flavor. Serve the zabaglione over a slice of cake, crostata or panettone, on top of fresh fruit with a sprinkle of toasted almonds, or alone in a beautiful dessert glass with some biscotti, amaretti, or savoiardi alongside.