

HOW TO MAKE

Grapefruit and apple sabayon

Shopping list

- 2 pink grapefruits
- 2 large granny smith
- 3 eggs
- 3 TBS sweet white wine
- 2 TBS sugar

Step

1

Peel and slice the apples, peel and section the grapefruits (get rid of all the peels). Keep the juices of the grapefruits. Precook the apples for 2 minutes in the microwave to soften them (add a very little water in the plate with the apples). Place the fruits in individual serving dishes, in a nice pattern.

2

Prepare the sabayon: prepare a bain-marie, place it on medium on the stove. On the bain marie whisk the eggs, sugar, wine and grapefruit juice together until they become foamy and thicker. Spoon the mousse on the fruits and quickly color with a torch.

What you need (serves 6)

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- 2 large granny smith
- 3 eggs
- 3 TBS sweet white wine
- 2 TBS sugar

Marguerite's tip