



## **Amaretto Peach Zabaglione**

**Cornerstone Dining Room**

**[www.rdc.ab.ca/hospitality](http://www.rdc.ab.ca/hospitality)**

**Serves 4**

### **Almond Praline:**

½ cup (110 ml.) Sugar

½ cup (110 ml.) Sliced almonds

Heat the sugar in a heavy bottom saucepan over moderate heat until the sugar melts and turns a light golden color. **WARNING, THE SUGAR IS VERY HOT. HANDLE WITH EXTREME CAUTION.** Stir in the almonds and continue to cook until the almonds turn a light golden color. Remove from the heat and pour the almond mixture onto a lightly buttered baking sheet. Allow this to cool. Crush half of the praline into coarse pieces and process the remaining half until fine.

### **Amaretto Peach Zabaglione:**

4 Peach halves

¼ cup (60 ml.) Orange juice

5 Egg yolks

¼ cup (60 ml.) Amaretto liqueur

¼ cup (60 ml.) Sugar

1 cup (227 ml.) Whipping cream

Chop the peach halves and combine with the orange juice. Chill.

Combine the egg yolks, Amaretto and sugar in a large stainless steel bowl. Place the bowl over a wide pot of simmering water and whisk quickly. Continue to whisk vigorously until the mixture thickens and becomes fluffy. Remove from the heat and whisk until cooled.

Whip the cream until light and fluffy. Fold the whipped cream and the fine praline into the Amaretto mixture. Chill.

Place the peaches and orange juice into the bottom of 4 wine glasses. Top with the Amaretto zabaglione and sprinkle with the coarse almond praline.

*The Cornerstone Dining Room is operated by the Students of the Hospitality and Tourism Management Program at Red Deer College. It is located in the 1500 wing on the west side of the campus. The Cornerstone is open to the public September through November and January through March. For more information, recipes, menus and reservations please see our web site at [www.rdc.ab.ca/hospitality](http://www.rdc.ab.ca/hospitality).*