

### Hot Limoncello Zabaglione

12 egg yolks

1 cup sugar

$\frac{3}{4}$  cup limoncello

Juice of two lemons

Juice of one orange

Zest of one lemon

Fresh berries

Powdered sugar



In a stainless steel mixing bowl, rapidly whip egg yolks, sugar, limoncello, lemon juice, orange juice and lemon zest with a whisk until thoroughly mixed and foamy.

Using a double boiler (or set your mixing bowl in a pan of boiling water) continually whip the egg mixture until thick and creamy - about 4 to 5 minutes. Serve over fresh berries and dust with powdered sugar.