



Fresh Baked Berries with Schramsberg Brut Rosé Zabaione and Texas Pecan Brittle

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111 Forks Steakhouse
Camp Schramsberg 2004

Serve with Schramsberg Crémant Demi-Sec

Schramsberg Brut Rosé Zabaione Sauce Preparation:

1 large egg yolks
4 T. sugar
½ cup Schramsberg Brut Rosé/ Crémant

Place all items in a metal bowl. Whip with a wire whip over a double boiler until mixture doubles in size. Once doubled, take this mixture and fold in a ½ cup half whipped cream.

Texas Pecan Brittle Preparation:

1 cup sugar
1 cup toasted, sliced Texas Pecans

Heat sugar in a metal sauté pan until light caramel is formed. On a baking sheet with toasted pecans, pore over the caramel sauce and let cool. Crack lightly by hand.

Dessert Preparation:

1 cup each - fresh ripe blueberries, strawberries, blackberries, raspberries

Inspect and clean all berries to be used. Place the fresh berries in an oven safe ceramic baking dish. Top with prepared Zabaione Sauce. Cook at 500 until lightly brown on top. Remove from oven. Top with powdered sugar and the prepared Texas Pecan brittle. Serve while hot.