



Splenda Brown Sugar Sabayon with Raspberries

Yield 8 Servings

Equipment: Bain Marie, Broiler

Splenda Brown Sugar Sabayon

6 Egg Yolks

$\frac{3}{4}$ C. Splenda Brown Sugar

$\frac{1}{2}$ C. Chardonnay

1C. Heavy Cream

3 Pts. Raspberries

Procedure:

Splenda Brown Sugar Sabayon:

Whip heavy cream in mixer until soft peaks. Set aside.

Whisk the egg yolks and Splenda Brown Sugar together until smooth. Pour in the Aqua Perfecta and whisk over a bain marie (boiling water) until thick and doubled in consistency. (4-6Min.)

Fold in the heavy cream; set sauce aside until needed.

Heat Broiler to 500*

Divide the raspberries equally into the dishes. Top with the Splenda Brown Sugar Sabayon.

Place under broiler and let get brown glaze on edges.
Serve warm.