

FRUIT TUILLES WITH ZABAGLIONE

Chef Paul Mattison

comments

Tuiles batter may be made a day ahead, but use them on the same day they're baked. Preheat oven to 400 degrees.

notes

Instead of parchment paper you can use a re-usable silpat (baking sheets made of woven glass coated with food-standard silicone; available from Amazon for about \$20).

prepare in advance

For the Zabaglione
Have available

Ingredients
4 egg yolks
1/4 C sugar
1/4 C champagne
12 large, quartered strawberries
1 oz. Chambord
A little lime or lemon zest

For the Tuiles
Have available

1/4 lb. butter, room temperature
1 C powdered sugar
1/4 C honey
1/2 C all-purpose flour
Pinch salt
Optional: finely ground nuts

complete recipe

For the Tuiles

Cream butter and sugar
Mix in honey, then flour and salt; combine thoroughly until extremely smooth
Use small ice cream scoop to place pats on silpat or parchment paper
Spread into circles until thin
Bake 400 degrees until golden brown
Cool 1-2 minutes or cool enough to place over an inverted shot glass
Let cool to form a small cup

For the Zabaglione

Bring pot of water to a simmer over medium-low heat
Combine egg yolks and sugar in metal or glass heat-resistant bowl and whisk until foamy
Set bowl over the simmering water, without letting the bottom touch the water, while whisking constantly
Gradually pour in the champagne, while continuing to beat (don't let it boil)
Whisk vigorously for a good 5 minutes. Custard will double in volume. Stop when it's very thick and yellow and starts to lose volume.
Add chambord and lemon zest

To Finish

Place strawberries in the tuiles, pour zabaglione over
Garnish with mint or edible flower

