

# Fresh Strawberries with Sabayon Sauce

When strawberries are in season, I hate to serve them with anything but sugar, but this sauce is my first choice for a garnish. It is sometimes served warm, but I prefer it chilled.

	6	12	20	50
<b>strawberries, cleaned and hulled</b>	<b>2 pts</b>	<b>4 pts</b>	<b>7 pts</b>	<b>16 pts</b>
<b>Sauce</b>				
<b>egg yolks</b>	<b>4</b>	<b>8</b>	<b>14</b>	<b>32</b>
<b>sugar</b>	<b>½ c</b>	<b>1 c</b>	<b>1¾ c</b>	<b>4 c</b>
<b>heavy cream, whipped</b>	<b>½ pt</b>	<b>1 pt</b>	<b>2 pts</b>	<b>4 pts</b>

Chill the strawberries until serving time.

Place the egg yolks and sugar in the top of a double boiler, or in a large heavy bowl that will fit over a saucepan of simmering water, and beat with a whisk until thick. (Do not overcook or the eggs will scramble.) If lumps form, strain before chilling. Chill.



Just before serving, fold in the whipped cream. Garnish each dish of strawberries with a tablespoon or two of the sauce.