

# SONOMA VALLEY PORTWORKS

## Hazelnut Crème Anglaise

6 Egg yolks

4 oz. Sugar

1 Pint milk

2 Tablespoons hazelnut paste

3 oz. DUET

Beat egg yolks and sugar in a bowl until thick and light. Stir in paste and scald the milk. Temper egg mixture with milk, then slowly pour the remaining milk into the egg mixture. While heating, slowly stir constantly. Cook until it thickens enough to coat the back of a spoon.

Quickly add the DUET and mix thoroughly. Chill in an ice bath and stir occasionally.

*This recipe was created by Tom Gribben specifically for DUET Cream Sherry, and won 1st place at the 12th Annual Food and Wine Competition in Columbus, Ohio on April 5, 1998.*