

# SONOMA VALLEY PORTWORKS

## Orange Bavarian

(Serves 8)

|  |                                 |
|--|---------------------------------|
| 5 large egg yolks                      | 1/2 cup sugar                   |
| 1 Tablespoon Gelatin                   | 1 2/3 cup milk                  |
| 1 Teaspoon vanilla extract             | Salt (to taste)                 |
| 2 Tablespoons orange juice concentrate | 1 1/2 Tablespoons Grand Marnier |
| 1 Tablespoon orange zest               | 1 cup heavy cream               |

In a small, heavy bottomed saucepan, combine thoroughly the sugar, salt, egg yolks and gelatin.

In another saucepan, scald the milk with vanilla extract.

Temper the egg mixture with a little milk, then pour remaining milk into egg mixture and stir constantly. Cook until the sauce coats the back of a spoon and remove from heat.

Add the orange juice concentrate, Grand Marnier and orange zest and stir thoroughly. Cool over an ice bath and stir occasionally.

In a chilled mixing bowl, whip the heavy cream until soft peaks are formed. Refrigerate.

Fold the whipped cream into mixture, place in molds and refrigerate until set. Approximately 6 hours (or overnight).

Serve with the Hazelnut Crème Anglaise.

*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.*