

Syllabub

Serves: 6

Ingredients

1 lemon
1/2 cup cream sherry, late harvest riesling, or Sercial Madeira
Sugar, to taste
Freshly grated nutmeg, optional
1 pt. heavy cream
Old-Fashioned Syllabub (Serves 12)
1 cup sugar
1 cup chilled cream sherry, late harvest riesling, or Sercial Madeira
1/4 cup chilled brandy or bourbon
2 pts. chilled whipping cream
1 cup chilled whole milk or half-and-half



Directions

1. Remove the zest from the lemon in one or two pieces using a vegetable peeler.
2. Cut the lemon in half and juice it through a strainer into a large bowl.
3. Add the wine and zest, then the sugar and nutmeg (if desired). Let steep at least half an hour.
4. Remove the zest, stir in the cream, and whip with a whisk or electric mixer until it holds firm peaks.
5. Spoon into parfait, sherbet, or martini glasses.
6. Serve cool or cold.

