

## Tavern In Old Salem

### Syllabub

2 Cups	Seasonal berries or fruit of choice
2/3 Cup	Dry white wine
½ Cup	Dry white Sherry
¼ Cup	Fresh squeezed Lemon
2 Tbl.	Fresh Lemon Zest
2/3 Cup	White Sugar

- 1) Combine wine, sherry, lemon juice, zest & Sugar
- 2) Whisk until sugar is completely dissolved
- 3) Whip the heavy cream until stiff peaks form
- 4) Fold wine mixture into heavy cream gently
- 5) Spoon into 8 wine glasses, leaving enough room to add fruit
- 6) Cover each glass individually with plastic wrap and refrigerate overnight
- 7) The mixture will separate by the next day.
- 8) Garnish with berries and fresh mint