



CHATEAU
Thénac



The Château Thénac Moelleux has a powerful aroma of ripe apricots, sweet pineapple and fleur d'oranger, and flavours of Seville orange marmalade and jasmine honey.

 **60 MINUTES. SERVES: 4 PERSONS**

Sabayon aux Suprêmes

DE MANDARINE, BISCUIT FINANCIER



INGREDIENTS

ZABAGLIONE: 1 cream soup spoon, 75gr of sugar, 2cl of Sweet wine Château Thénac, 4 egg yolk, 8 mandarin

FINANCIER BISCUIT: 125gr Icing sugar, 50gr of almond powder, 4 egg white, 1 vanilla pod, 50gr of flour.

PREPARATION

01 Mandarin: Cut the mandarin into supreme.

02 Financier Biscuit: heat the oven to 200°C. Butter the baking tins. Melt the butter in a small saucepan until it foams and smells like hazelnut. In a bowl, mix the sugar, the almond powder and the flour. Add the egg white, the vanilla pod and the melted butter. Pour the preparation into the baking tins and cook for 10 min. Remove from the tin as soon as you take them out of the oven.

03 Zabaglione: mix egg yolk, the sugar, the sweet wine, the cream and the juice of half a mandarin. Place the preparation in a bain-marie between 60°C and 70°C. Whisk during 10 to 15 min so the preparation turns into a creamy and lukewarm mousse. To check its consistence, when taking the whisk out of it, the preparation should stay attached to it and slowly fall down.

04 Heat the oven onto grill position. In a soup plate, put the financier in the middle and dispose the mandarin supreme around it. Coat it with the zabaglione. Brown it under the grill and dust with a little icing sugar.

Thénac est à part. *Thénac is one of a kind.*

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