



Olive Oil Sabayon Sauce with

Dauro Extra Virgin Olive Oil

Serves 4

Adapted from the Rainier Club's Executive Chef Bill Morris' "Smoked Spanish Olive Oil Sabayon" created especially for Dauro.

Check his blogs:

<http://thedigitalkitchen.blogspot.com/> <http://cuisinierskitchen.blogspot.com/2007/02/cupids-soiree-021407.html>

And the Rainier Club site:

<http://www.therainierclub.com/>

Ingredients:

2	Egg yolks
1 teaspoon	Sugar (may need more depending on type of wine used & your palate – see below).
1 tablespoon	Japanese Yuzu citrus juice (substitute: lemon juice)
1 tablespoon	Shallots minced fine (if shallots not available: red Spanish onions)
Up to ½ cup	Pinot Grigio dry white wine or President's Choice dealcoholized sparkling white wine
¼ cup	Dauro Spanish Olive Oil
1 tablespoon	Mix of dried thyme and ground fennel seeds to taste, with approx. proportion of twice as much thyme.
T.T.	Salt and white pepper, ground

Instructions:

1. Place egg yolks, sugar, citrus juice and minced shallots in a small stainless steel or glass bowl, place the bowl over a pot of boiling water about three or four inches away from the water, and while holding it over the steam with one hand whisk the mixture with the other hand until it doubles in volume to a thick consistency similar to mayonnaise...approximately 5 minutes or so. The mixture should slowly thicken; if it starts to get lumpy increase the distance from the boiling water.
2. Remove from heat, pour in oil slowly and whisk into the egg yolk mixture as you pour, followed by the wine or dealcoholized wine (start with ¼ cup of the wine or substitute and add more as needed – do not want to make sauce too thin).
3. Season and add herbs to taste.

Notes: (1) For Yuzu, go to the Japanese store, Sanko, located at 730 Queen St. West, Toronto (west of Bathurst) - (416) 703- 4550. Yuzu has a wonderful unique citrus flavor, perhaps somewhat in between lemon and lime.

Enjoy!

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