Mmmmh!

Cantuccini, sabayon, melon and blackberries

Ingredients

1 Cavaillon melon
250 g blackberries

For 20 biscuits
280 g flour
160 g icing sugar
2 tsp baking powder
5 drops of almond extract
1 lemon
1 large pinch of salt
190 g of whole unshelled almonds
3 eggs
1 vanilla bean

For the sabayon
6 eggs yolks
200 ml white wine
200 ml Marsala
100 g sugar

Persons: 10

Cooking time: 50 min.

Preparation time: 60 min.

Instructions

Pre-heat the oven to 180°.

Zest a well-rinsed lemon, cut open the vanilla bean and scrape out the seeds.

In a large bowl, combine the flour with the sugar, the yeast and the salt. In a small bowl, beat the eggs with the vanilla and almond extract. Incorporate the dry ingredients and the lemon zest into the egg mixture, then add the whole almonds.

Transfer to a lightly floured countertop, then knead for a few minutes, while regularly adding flour (the dough will remain very sticky, this is normal) until you obtain a homogeneous dough. Sprinkle flour on the outside of the dough to make it less sticky and easier to manipulate.

Divide your dough into two pieces and shape each dough ball into a 30-cm long ‘loaf’.

Arrange the loaves on a baking sheet lined with baking parchment, leaving a space of at least 10 cm between the two. Gently flatten each loaf with the palm of your hand until it is 5 cm wide and 1 cm tall.

Bake in the oven for approx. 30 minutes until the loaves are firm and golden-brown.

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Leave to cool on a rack for approx. 30 minutes.

Slice the loaves into 1 cm diagonals, and bake in the oven for another 2 minutes.

Halve the melon, deseed it. Slice the melon, peel it, then dice it.

In a non-stick pan, combine egg yolks, white wine, Marsala and sugar. Increase the heat to high, and beat vigorously until you obtain a light foam, to serve over the melon and the blackberries, with the cantuccini.