

## Clementines in Floc de Gascogne white wine sabayon sauce



### Ingredients:

60 cl water  
325g granulated sugar  
1 vanilla bean  
2 cinnamon sticks  
1 star anise  
12 clemantines  
3 egg yolks  
13cl Floc de Gascogne white

Put all the ingredients in a saucepan Bring to a boil, then lower the heat and allowed to reduce. Take a little zest (for the decoration) then peel and separate into sections Add in the syrup and cook for 5 minutes. Let brew

Prepare a ban-marie

Pour into a “cul-de-poule” (a metallic mixing bowl) and whisk until the mixture whitens, add the Floc de Gascogne and place the bowl in a bain-marie, stirring constantly

Whiskuntil the mixture becomes light and creamy, like a mousse

In shallow dishes, place the strained Corsican clementine segments then coat them in the sabayon sauce. Decorate with zest