

# Long's Maple Syrup

100% Pure Canadian

## MAPLE SABAYON

### INGREDIENTS

- 6 egg yolks
- ½ cup Long's Maple Syrup
- 1 can (14 oz/398 ml) peach halves, drained

### INSTRUCTIONS

1. In top of double boiler, away from heat, beat egg yolks until thick and light coloured.
2. Gradually beat in maple syrup
3. Place over hot water and cook, beating constantly until fluffy and thickened, 5 to 7 minutes.
4. Serve over peach halves.

Makes 6 servings.