



## Grapefruit Sabayon Cakes

 Vegetarian

READY IN



30 min.

SERVINGS



6

CALORIES



166 kcal

DESSERT

### Ingredients

- 2 tablespoon confectioners sugar
- 3 large eggs
- 2 tablespoon flour all-purpose
- 0.5 cup granulated sugar
- 1 pinch kosher salt
- 2 teaspoon 2 teaspoon red grapefruit zest red
- 0.3 cup grapefruit juice red freshly squeezed
- 1 tablespoon butter unsalted at room temperature

3 cup water boiling as needed

1 cup milk whole

## Equipment

bowl

oven

whisk

blender

ramekin

baking pan

roasting pan

## Directions

Place the oven rack in the center position and preheat to 350 degrees. Butter the interiors of six 6-ounce ramekins and place in a baking dish or roasting pan. In a large bowl, whisk egg yolks and sugar together until light; whisk in the flour. Followed by the grapefruit juice, then the milk and zest. In a separate bowl use an electric mixer to beat egg whites and salt until soft peaks form.

Add to grapefruit batter and fold in gently with a whisk. Divide batter among prepared ramekins; place baking dish in oven and fill with boiling water to reach halfway up sides of ramekins.

Bake until puffed and lightly browned (but the grapefruit sabayon is still visible in bottom), 20 to 25 minutes.

Serve warm, dusted with confectioners' sugar.

## Nutrition Facts



**PROTEIN 11.48%** **FAT 30.26%** **CARBS 58.26%**

## Properties

Glycemic Index:42.68, Glycemic Load:14.29, Inflammation Score:-2, Nutrition Score:4.4339130287585%

## Flavonoids

Hesperetin: 0.01mg, Hesperetin: 0.01mg, Hesperetin: 0.01mg, Hesperetin: 0.01mg Naringenin: 0.54mg, Naringenin: 0.54mg, Naringenin: 0.54mg, Naringenin: 0.54mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## **Nutrients (% of daily need)**

Calories: 165.73kcal (8.29%), Fat: 5.66g (8.71%), Saturated Fat: 2.74g (17.14%), Carbohydrates: 24.52g (8.17%), Net Carbohydrates: 24.41g (8.88%), Sugar: 22.49g (24.99%), Cholesterol: 102.9mg (34.3%), Sodium: 64.05mg (2.78%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.83g (9.67%), Selenium: 9.44µg (13.48%), Vitamin B2: 0.19mg (11.04%), Phosphorus: 95.21mg (9.52%), Vitamin B12: 0.45µg (7.43%), Calcium: 69.85mg (6.98%), Vitamin D: 0.98µg (6.55%), Vitamin B5: 0.56mg (5.63%), Vitamin A: 278.77IU (5.58%), Folate: 16.81µg (4.2%), Vitamin C: 3.16mg (3.83%), Zinc: 0.53mg (3.56%), Vitamin B1: 0.05mg (3.55%), Vitamin B6: 0.07mg (3.47%), Iron: 0.6mg (3.36%), Potassium: 117.27mg (3.35%), Magnesium: 10.79mg (2.7%), Vitamin E: 0.34mg (2.27%), Copper: 0.04mg (2.16%), Manganese: 0.03mg (1.35%), Vitamin B3: 0.24mg (1.21%)