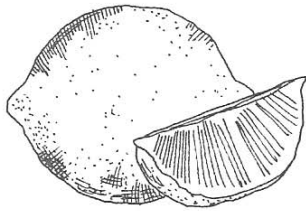


## Frozen Lemon Torte

Expect raves and requests for the recipe!

2	packages lady fingers	2
5	eggs, separated	5
3/4	cup fresh lemon juice	175 mL
	rind of 1 lemon, grated	
1 1/4	cups sugar	300 mL
2	cups whipping cream, whipped	500 mL
4	tablespoons icing sugar	50 mL
	dash of cream of tartar	



Butter a 10" (3 L) spring form pan and line sides and bottom with split lady fingers. In a saucepan, beat 5 egg yolks and 2 egg whites (reserve remaining whites) until thick. Add juice, rind and sugar. Cook over low heat until thickened. Let cool completely. Fold in the whipped cream and pour into the prepared pan. Freeze overnight, or at least 6 hours, covered with foil. Next day, beat the remaining 3 egg whites; add icing sugar and cream of tartar and beat until stiff. Spread over the frozen torte and place under the broiler until lightly browned. Watch carefully. Cool for a few minutes and return to the freezer until ready to use. Defrost 1 1/2-2 hours in the refrigerator before serving.

Serves 10 - 12

ronese red shells

(125 mL) each chopped red peppers  
& cucumber, 1/4 cup (50 mL) each

House Italian Salad Dressing.  
Makes 48.