

# Esther Gould's Frozen Lemon Torte



\*\* Image may not truly represent the finished recipe

## Ingredients

2 packages Esther Gould's Lemon Mandelbroit Cookies

5 eggs separated

$\frac{3}{4}$  cups fresh lemon juice

Rind of one lemon grated

1  $\frac{1}{4}$  cups sugar

2 cups whipping cream, whipped

4 tbsp icing sugar

## Preparation:

Butter a spring form pan and line sides and bottom with Esther Gould's lemon Mandelbroit

In a sauce pan beat egg yolks and 2 egg whites until thick. (reserve remaining whites)

Add juice rind and sugar

Cook over low heat until thickened

Let cool completely

Fold in whipped cream and pour into prepared pan

Freeze at least 6 hours or overnight covered with foil

Next day beat the remaining egg whites add icing sugar beat until stiff

Spread over frozen torte – place under broiler until lightly browned

Return to the refrigerator

Defrost 1  $\frac{1}{2}$  - 2 hours in fridge before serving.

<http://www.esthergould.com>  
To order call (905) 936-4873 or  
email: [info@esthergould.com](mailto:info@esthergould.com)

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tradition!*

