

# Esther Gould's Strawberry Mandelbroit Torte

A very special dessert! Make it a day ahead.

This is a meringue base filled with fruit and topped with whipped cream!

## Ingredients

3 egg whites  
¾ cup sugar  
1 tsp vanilla  
1 cup pecans coarsely chopped  
¾ cup Esther Gould's Mandelbroit Base  
1 quart strawberries washed, drained and hulled  
1 tbsp Esther Gould's Irish Whiskey Cream Sauce  
1 cup whipping cream  
1 tsp vanilla  
1 tbsp sugar

## Preparation:

Preheat oven to 350 degrees.  
Beat egg whites in a bowl until they hold soft peaks.  
Add sugar a little at a time  
Add vanilla and beat until stiff  
Fold in pecans and Esther Gould's Mandelbroit base  
Spread in a 9 inch pie plate  
Bake for 30 -35 minutes or until lightly browned  
Fill with hulled strawberries = drizzle with Esther Gould's Irish Whiskey Cream Sauce  
Whip the cream and flavour with vanilla and sugar  
Spread over the berries  
Chill covered at least 8 hours or overnight  
Garnish with any extra berries and serve



<http://www.esthergould.com>  
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tradition!*

