

Schaum Torte with Strawberry Coulis

Prep Time: 5 Minutes

Cook Time: 1 Hour 30 Minutes

Ready In: 2 Hours 35 Minutes

Yields: 4-8 servings (dependent on size)

INGREDIENTS:

3 egg whites (room temperature)
¼ t cream of tartar
1 cup white sugar
1 t vinegar
1/2 T vanilla extract
1 qt vanilla ice cream or frozen yogurt
Strawberry coulis (see recipe below)



DIRECTIONS:

1. Preheat oven to 300 degrees F (150 degrees C). Line a large baking sheet with parchment paper.
2. In a large glass or metal mixing bowl, beat egg whites until foamy. Add cream of tartar. Gradually add sugar (2 T at a time), continuing to beat until stiff peaks form. Blend in vinegar and vanilla. With a large spoon, drop meringue in 4-8 clumps (about 3-4 inches diameter), close together on baking sheet. Indent the center of each clump with the back of a spoon.
3. Bake in preheated oven for 1 hour. Turn off oven, and let shells cool in the oven, about 1 hour.
4. To serve: Fill each shell with a scoop of vanilla ice cream, and top with coulis.

STRAWBERRY COULIS

1 cup frozen unsweetened strawberries
1/2 cup sugar
1 tablespoon lemon juice

1. In a medium saucepan, combine the strawberries, sugar, and lemon juice. Bring to a boil over medium-high heat. Transfer to a blender.
2. Purée until smooth, strain, and set aside. Store in a sealed container in the refrigerator for up to 1 week.

Makes about 1 cup.

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