

Lemon Meringue Ice Cream

Recipe By *Nechama Norman*



Cooking and Prep:  10
h 20 m

Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Vegetarian,
Pescetarian

Source: Whisk by Ami
Magazine

My cousin, Rochel K., who is always on the lookout for great food, shared this one with me. Each time I make it, I silently thank her as my guests are wowed again. If you do not use any processed products on Passover, make this after Passover. It's a real crowd-pleaser and looks impressive too.

Ingredients (6)

Ice Cream

- 5 egg yolks
- 1 and 3/4 cups confectioners' sugar
- 3/4 cup lemon juice (about 4 lemons)
- 2 pints **Kineret Non-Dairy Whipped Topping**

Meringue

5 egg whites

3/4 cup sugar

Start Cooking

Prepare the Ice Cream

1. Combine eggs and sugar over a double boiler. Cook for five minutes, stirring constantly. Do NOT let it curdle. Stir in lemon juice.
2. In the bowl of an electric mixer, beat the non-dairy whipped topping. Fold in egg mixture.
3. Pour into a glass Pyrex pie plate or into a silicone mold. Deep freeze overnight.
4. In the morning, preheat oven to 400 degrees Fahrenheit. While oven heats, prepare the meringue topping.
5. In the bowl of an electric mixer, beat egg whites while slowly adding the sugar. Beat until stiff peaks form.
6. Remove the ice cream from the freezer and spread or pipe the meringue over the ice cream. Place on a baking sheet and in the oven. Bake until the meringue is golden brown, about four to five minutes. Make sure to watch closely. As soon as meringue is browned, remove from oven immediately and refreeze.

Note:

Be careful to allow this to have enough space in the freezer, as the meringue is very delicate and will stick to whatever it touches.