



BISCUIT TORTONI RECIPE

ADAPTED FROM *ADVENTURES IN WINE COOKERY (1965)*

FEATURED IN *WINED AND DIED IN NEW ORLEANS*

INGREDIENTS:

1 CUP WHIPPING CREAM

¼ CUP CONFECTIONER'S SUGAR (YOU CAN ADD MORE IF YOU LIKE YOUR DESSERTS REALLY SWEET)

1 STIFFLY BEATEN EGG WHITE

1 CUP WELL-CRUMBLLED MACAROONS

¼ CUP SWEETENED SHREDDED COCONUT, PLUS 2 TABLESPOONS

2 TABLESPOONS SWEET SHERRY *

*FOR A NON-ALCOHOLIC VERSION, SUBSTITUTE 2 TEASPOONS OF VANILLA, COCONUT, OR ALMOND FLAVORING

DIRECTIONS:

WHIP THE CREAM UNTIL STIFF. SLOWLY ADD THE POWDERED SUGAR TO INCORPORATE, THEN ADD THE SHERRY, AND THE COCONUT. MIX TOGETHER WELL. FOLD IN THE STIFFLY BEATEN EGG WHITE, FOLLOWED BY THE CRUMBLLED MACAROONS. CHILL FOR SEVERAL HOURS.

TO SERVE, DIVIDE INTO SIX DESSERT CUPS AND SPRINKLE EACH SERVING WITH ABOUT A SCANT TEASPOON OF SHREDDED COCONUT.

SERVES 6.

