

Almond Tortoni

Savannah · 28/09/2024



Prep Time

8 hrs 35 mins

Difficult

Medium

Servings

8

Description

These are really easy to make and their flavor improves if they're made a few weeks in advance and stored in the freezer

Ingredients

- - 1 egg white - ¼ cup confectioners' sugar - 1 cup heavy cream - 1 teaspoon sherry wine or Marsala - 1 teaspoon almond extract - 1 cup almond macaroon crumbs - ½ cup ground almonds - 6 red maraschino cherries
- chopped - 6 green maraschino cherries
- chopped - ¼ cup slivered almonds - 4 maraschino cherries
- halved for garnish

Instructions

1. In a small bowl
2. beat egg white until foamy. Gradually beat in sugar
3. and continue beating until thick and glossy; set aside. Whip cream in a large bowl. Carefully fold in sherry
4. almond extract
5. macaroon crumbs
6. ground almonds
7. and chopped red and green cherries. Gently fold egg white into cream mixture. Spoon into 8 paper baking cups placed in medium size muffin tray. Sprinkle with slivered almonds. Cover muffin tray with clear plastic wrap
8. then wrap with aluminum foil. Freeze overnight. To serve: Let sit for 5 minutes at room temperature
9. then garnish with maraschino cherry halves.