

Baked Italian Alps

Servings: 8

INGREDIENTS

- 8 ea Chef's Line™ vanilla panna cotta
- 8 ea pound cake slices
- 1 lb strawberries, sliced
- 8 c Italian meringue (see right)

PREPARATION

Place pound cake on plate, put frozen panna cotta on top. Then layer with sliced strawberries. Cover completely with meringue and brown with torch.

Italian Meringue (Servings: 8)

INGREDIENTS

- 1 lb Glenview Farms® egg whites
- 8 oz Monarch® sugar
- 4 oz Monarch corn syrup
- 4 oz water

PREPARATION

Bring the sugar, corn syrup and water to a boil. Cook until it reaches 244°. Remove from heat and set aside. Whip the egg whites to a soft peak. Slowly add in the syrup. Whip mixture until it forms stiff peaks.

