Foods 11-12(A)

Revised 2017 Vint

**BISCUIT TORTONI**

One recipe per unit

125 mL cold whipping cream

25 mL sugar

80 mL almond cookie or vanilla wafer crumbs (about 7-8 “Nilla” wafers per recipe)

40 mL **chopped** toasted almonds (whole, sliced or slivered)

15 mL maraschino cherries, drained and chopped (3-4 whole cherries)

1 mL rum extract

1 mL vanilla extract

1. Place cookies/wafers between 2 paper towels. Use a rolling pin to crush the cookies into medium-fine crumbs.
2. Beat whipping cream in a medium mixing bowl on high speed until it just begins to thicken.
3. Add rum and vanilla extracts. Gradually add sugar, continuing to beat, until stiff peaks form.

Be careful not to over-beat.

1. Reserve 15 mL of cookie crumbs and one cherry to cut up and place on top. Fold the remaining crumbs, the toasted almonds and the chopped cherries into the whipped cream.
2. Divide mixture evenly into 4 or 5 paper-lined muffin cups (one per person in your unit).
3. Sprinkle with reserved crumbs and cherry pieces and freeze until firm, about4 hours.

Serve frozen.

