

FREEZER RHUBARB SHERBET Su Alexander

2 cups rhubarb, diced
½ cup sugar
Pinch of salt
1 cup heavy cream
2 egg yolks, beaten
1 Tbsp lemon juice
¼ tsp vanilla
2 egg whites
¼ cup sugar

Place rhubarb, ½ cup sugar, and salt in saucepan, cover and simmer until rhubarb is tender. Cool. Beat cream until it has some body but do not whip it; you just want to add a little air. Combine cream, egg yolks, lemon juice and vanilla. Mix with rhubarb. Freeze to mush in a rectangular pan or tray (about 9x13 or so). Beat egg whites, gradually adding ¼ cup sugar. Continue beating until stiff. Turn frozen mixture into chilled bowl and beat until smooth but not melted. Fold in egg white mixture and return to freezer. Freeze until firm.