

Lloyd Platt & Co. - RECIPE N0.17

By

The Rt Hon Ann Widdecombe MP

Conservative politician, Ann Widdecombe was born on 4 October 1947 in Bath. In 1987 she became Conservative MP for Maidstone and thereafter became a highly assiduous voter and attendee at the Commons.

FROZEN LEMON TORTE - original source unknown
(SERVES 4)

Ingredients

- 4 large eggs (separated)
- 8 ozs caster sugar
- 10 fl.oz double cream
- 1 ½ tablespoons grated lemon zest (or orange)
- 4 fl. oz lemon juice (or 3oz frozen orange juice* plus 1 oz lemon)
- 1 pkt langue du chat biscuits
- 1 loaf tin lined with foil or spring clip cake tin of similar volume

*ordinary orange juice is not strong enough so use the small drum of concentrated orange juice from the supermarket

Method

1. Beat egg whites until stiff and gradually add 6 oz of the sugar until forms glossy peaks.
2. Blend yolks with the remainder of the sugar, grated rind and juice until the sugar has dissolved.
3. Whip cream until stiffish (same texture as egg whites).
4. Fold yolk mixture into cream and then fold that into the egg whites making sure everything is well mixed without beating out the air (the liquid sometimes sinks to the bottom!).
5. Stand the biscuits round the edge of the tin (? Pour a little of the mixture in first which stops them falling over!) and then pour the rest of the mixture into the middle. Freeze until needed and turn out (the top often looks better than the bottom so invert it onto a plate and invert it again onto the dish you have chosen).
6. Decorate – with pile of finely grated lemon or orange rind which has been boiled briefly in water to remove the bitterness. Then serve IMMEDIATELY on its own or with raspberries or strawberries.

NB: The mixture is the texture of soft scoop ice cream so you can prepare extra and place it in a plastic box – great for those unexpected guests

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