
Strawberries Romanoff III

Home Cookin - Junior League of Wichita Falls, TX - 1976

5 egg yolks
1 cup sugar
2 tablespoons brandy
3/4 cup sherry
3 pints fresh strawberries
1 cup whipping cream
powdered sugar

Break the egg yolks into the top of a double boiler. Beat with an egg beater until lemon colored. Add the sugar, beating until velvety. Pour in the brandy and sherry and cook over hot water, stirring until thick. Place in a bowl and cool.

Wash, hull and dry the strawberries, setting aside the largest to use as decoration.

Shortly before serving time, beat the cream until very stiff and fold into the custard, blending well. Add the strawberries, folding them in carefully until covered. Place in a large bowl or individual bowls. Decorate with the largest berries dipped in powdered sugar.

Serve very cold.

Yield: 6 to 8 servings

Dessert

Per Serving (excluding unknown items): 2473 Calories; 117g Fat (46.0% calories from fat); 24g Protein; 284g Carbohydrate; 20g Dietary Fiber; 1389mg Cholesterol; 147mg Sodium. Exchanges: 1 1/2 Lean Meat; 4 1/2 Fruit; 1/2 Non-Fat Milk; 21 1/2 Fat; 13 1/2 Other Carbohydrates.