
Chocolate Marengo

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 15

24 chocolate wafers (or 20 oreo cookies)

6 tablespoons margarine, melted

4 egg whites

1/8 teaspoon cream of tartar

1/4 cup sugar

pinch salt

2 cups heavy cream

1 tablespoon vanilla

6 ounces semi-sweet chocolate

1/2 cup slivered almonds, toasted

CHOCOLATE SAUCE

1/2 cup sugar

4 teaspoons cornstarch

1/2 cup water

1 one-ounce square unsweetened chocolate

dash salt

1 tablespoon butter

1/2 teaspoon vanilla

In a bowl, crush the wafers and combine with the melted butter. Press into an 8 x 12 inch casserole dish.

Bake at 350 degrees for 8 minutes.

In a bowl, beat the egg whites and cream of tartar. Gradually add the sugar and salt and beat until stiff. Fold the cream into the whites. Freeze in the bowl until crystals form (1 to 1-1/2 hours).

Meanwhile, in a double boiler or microwave, melt the chocolate. Toast the almonds lightly in a 300 degree oven and add to the chocolate. Keep the mixture hot.

When the frozen mixture is ready, fold the chocolate into it. Streaks of chocolate will form. Pour the mixture into the crust and freeze.

Remove from the freezer 20 to 30 minutes before serving. Pass the chocolate to be poured over each serving.

To prepare the chocolate sauce: In a small saucepan, combine 1/2 cup of sugar and the cornstarch. Add the water, chocolate and salt. Cook and stir until thickened and bubbly. Remove from the heat. Stir in the butter and vanilla.

(This is an elegant dessert.)

Dessert

Per Serving (excluding unknown items): 244 Calories; 21g Fat (74.1% calories from fat); 3g Protein; 13g Carbohydrate; 1g Dietary Fiber; 46mg Cholesterol; 89mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 Fat; 1/2 Other Carbohydrates.