

Lemon Meringue Ice Cream

A note, for those who want to use regular eggs, simply use 10-12 egg yolks and half the number of egg whites. I do, in fact have recipes for egg white based cookies and such on the blog. One such is [Chocolate Dipped Almond Horns](#)

(check on your cartons, each one has different amounts per yolk or white, but mine was 1/2-3/4 cup of whites; 1 cup of yolks)

5-6 pasteurized egg whites

3/4 cup (150 grams) granulated sugar

10-12 egg pasteurized egg yolks

1 1/4 cups (250 grams) sugar

650 ml (2 3/4 cups) cream or non-dairy cream, unwhipped

1 cup (240 ml) lemon juice

Directions:

Beat the whites with 3/4 cups of sugar till stiff. Scoop out and place in separate bowl. Beat yolks with 1 1/4 cups sugar until thick, very light in color and creamy and add cream and continue beating until whipped and thick. Keep beating and add lemon juice beating another few minutes. Mixture should be quite thick but pourable. Pour lemon mixture into 2 greased 10 inch round baking tins and then with a light hand, gently dollop the whipped whites dividing evenly on top of both pans of lemon mixture, taking care to swirl on top and not mix into lemon mixture till all the top is covered. Cover carefully with foil, try not to touch topping. Freeze till firm. Serve from freezer in scoops.