

Japonaise

Ingredients	
Egg Whites	6 ounces
Granulated Sugar	6 ounces
Confectioners' Sugar	6 ounces
Toasted Almonds, ground into pieces	6 ounces
Cream of Tartar	Pinch

1. Combine the granulated sugar and the cream of tartar together.
2. Combine the confectioners' sugar and the almonds together.
3. Place the egg whites in a clean, fat-free bowl (cleaned with vinegar) and begin to whip.
4. Whip into a meringue and slowly add the sugar in a steady stream after the egg whites have gotten frothy. Whip until stiff peaks.
5. After the egg whites are whipped to stiff peaks, fold in the almonds and confectioners' sugar.
6. Bake at 200 degrees until the japonaise turns very light tan on the bottom. Then leave in the oven on low, or only pilot light, until ready to use (or overnight if necessary). Be sure to let cool completely before using.