

Strawberry Sample or any fruit.

Heat oven 425°. first step

(French Scup
Charlotte Mould) not aluminum
or pyrex -

Better pan grad. + put some sugar to
Coat inside - pour remainder out - make
collar - aluminum paper or wax paper - butter in
Pin together with straight pin.

2-1 lb pound phg

1 phg frozen strawberries or apricots

puree them (makes 2 cups puree)

Save frozen piece for later.

Beat 4 egg whites - start slowly room temp. when foamed add $\frac{1}{4}$ tea c. of tartar - pinch of salt. Beat till small peaks

Beat $\frac{1}{2}$ c sugar + $\frac{1}{2}$ c. water till bubbly soft ball ($\frac{1}{2}$ min)
becomes a thick sirup -

Beat hot sirup in egg whites - Beat till cool + good holding shape - Add $1\frac{1}{3}$ tbl c. starch
Beat again - (c. starch gives smooth taste)

Fold in strawberries puree - Fold properly
Oven now 425 - reduce to 325 for 35 mins

Test with Shewer - take off collar - break top
Use sauce made with spoon & fork back to back
from piece left over