# RECIPE

# FROZEN DESSERT with MERINGUES

## aromatised to

# Quercy Lavender

**EARL Ferme de Lacontal**
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# Lavender Frozen dessert

## Ingredients for 6 to 8 people

- 4 eggs
- 60g sugar
- 3 drops of quercy lavender essential oil predropped in a tea spoon
- 20cl liquid fresh cream
- 120g icing sugar
- lavender meringues

## Preparation

- In a bowl, whip the egg yolks with the sugar until the mix whitens.
- Add the lavender drops and the liquid fresh cream.
- In another bowl, whip the egg whites and add the icing sugar when they are thick.
- Mix the whites with the other dough carefully.
- Use two one-litre ice cream trays and pour in each one half of the preparation. Spread the meringues as you want and pour the remaining part of the mix on the top.
- Let it freeze for at least 24h in a freezer and enjoy !