



Banana Biscuit Tortoni

Ingredients	Weights	Measures
Unflavored Gelatin	2 oz	6 tbsp 2 tsp
Cold Water		2 c
Milk		2 c
Sugar	2 lb 10 oz	1 ½ qt
Egg Yolks, large, beaten		16 (1 ¼ c)
Lemon Juice		1 c
Chiquita Banana Puree	7 lb 4 oz	1, #10 can
Egg Whites, large		32 (4 c)
Sugar	7 oz	1 c
Vanilla Wafers		16 dozen
Powdered Sugar (optional)		as needed

Yield: 96 Servings

Method

In saucepan soften gelatin in water. Mix in milk, sugar and yolks. Stir over medium heat until slightly thickened. Cool. Stir in juice and puree to blend thoroughly. Beat whites until frothy. Gradually beat in sugar to form soft peaks. Fold whites into banana mixture. Line 96 muffin cups with foil or paper liners. Place a wafer in each; ladle in $\frac{1}{2}$ cup banana mixture. Top each with a wafer. Freeze. Dust with powdered sugar. Serve to eat out of hand.

