

# A Recipe for No Bake Ivory Delight

or Une Recette pour Souffle du Savon Ivoire (gourmet version)

(By: CamayKid)

With Julia gone and Martha still out of touch (but coming back with a new cooking show soon), the void in female cooking instruction has been filled by an imaginative Mistress of Domestication. Her efforts remind me, and those who may recall when home economics was not a subject officially open to boys, of my own junior high days when the boys had a study hall with the Home-Ec teacher who strove diligently to instill some basic cooking skills in us.

This recipe can be successfully prepared by the dullest of lads with a little coaching from a competent domestic instructor with a knack for discipline. Substitutions for the primary ingredient may be made at the discretion of the instructor. Aprons recommended.

## Ingredients:

2 cakes Ivory soap, 4.5 oz bath size (use only fresh virgin cakes\*)  
2 cups boiling water

## Directions:

Using a kitchen grater, grate completely one cake of Ivory into a 3 quart mixing bowl. Add boiling water slowly while whisking the mixture with a wire whisk until all the water has been added. Continue whisking briskly until the ingredients reach a rich satiny consistency that forms soft peaks.

## Serving suggestion:

Dip the second cake of Ivory into the soufflé, open wide and savor slowly. Intended to be served with the fingers, so finger-licking is strongly encouraged (as is licking the whisk after beating).

Enjoy! Bon appetite!

## Preparation Time:

20 minutes

Makes 2 quarts of soufflé for one generous portion - recipe may be doubled

## Recommended dessert:

Crème de Camay (repeat directions as above)

\*Freshness may be tested by scraping the edge of a sharp knife across the end of the cake. Soft fully formed curls of soap should form without breaking if the Ivory is fresh.

Comments: The fine density of soapsuds combined with the lightness from whisking give this dish a unique feel on the tongue contrasted with the mouth-stretching mass and weight of the dipping cake. It creates a penetrating tingle balanced by the smooth satiny rich texture. It has a strong classic nose with a characteristic filling gusto and conforms well to the contours of the entire interior of the mouth effectively coating all taste buds. The long-lasting body stands up well to involuntary mastication and its distinctive aftertaste leaves a memorable palate to linger.