



Lina's Lemon Meringue Cocktail

Lina's Crema Di Limoncello is available for purchase online:

<https://www.linaslimoncello.com>

Pour Lina's ***chilled*** Crema di Limoncello into a cocktail glass of your choice ***after*** all your meringue is finished.

To make the meringue:

Recipe makes meringue for 2 cocktails

- ½ cup egg whites, with a squeeze of lemon juice or cream of tarter
- ½ cup water
- ½ cup sugar
- Option: use a few drops of vanilla for added flavor

Note – the proportions should be 50-50 water to sugar. You can vary the sugar to taste, by adding more sugar to the mixture, such as 4 parts water to 6 parts sugar, and so on.

Lina's Crème Di Limoncello Meringue Cocktail

Method:

Measure egg white and lemon juice and set aside.

Measure water and sugar, put into a saucepan, and bring to a boil.

Boil until the sugar mixture reaches "soft-ball" stage, as shown in the photo, or use a candy thermometer and boil until temp on thermometer reads 155 degrees F or 68 degrees Celsius. This is necessary to sterilize the egg whites and prevent food borne illnesses.

While the sugar is boiling, whip the egg whites to stiff peaks.

When the sugar mixture is up to temperature or reaches "soft-ball" stage, slowly pour into the egg whites while beating at high speed.

Spoon egg whites on top of Lina's and toast slightly with a cooking torch.

Drink!and do not forget to provide a spoon for eating the merengue after the Lina's is gone!