Desserts

**Fruit and Nut Torte**

**LEMON CURD**

*Ingredients:*
- 2 lemons – grate for 1 tbsp. lemon peel and 1/3 cup lemon juice
- 1/4 cup (1 stick) butter or margarine, cut into pieces
- 1/3 cup sugar
- 3 eggs
- 3 yolks

*Directions:*
In top of double boiler, combine all ingredients. (NOTE: I use a regular pan and cook over low heat.)
Cook over hot (not boiling) water, stirring constantly until mixture is very thick and coats back of spoon, about 15 minutes.
Strain, if desired, into bowl; cover with plastic warp and chill

**NUT TORTE**

*Ingredients:*
- 1 can (8 oz.) walnuts (about 2 cups)
- 2 tbsp. matzo meal
- 4 eggs, separated, at room temperature
- 2/3 cup sugar

*Directions:*
Preheat oven to 350°F. Grease a 4-cup Bundt flan pan or shallow ridged tart pan; line center with waxed paper and grease.
In blender or food processor, process walnuts and matzo meal until nuts are finely chopped.
In large bowl, beat egg whites at high speed until soft peaks form.
In small bowl, with same beaters, beat egg yolks and sugar at high speed until very thick and lemon colored.
Fold nut mixture then yolk mixture into egg whites and pour batter into prepared pan.
Bake on middle shelf 25-30 minutes or until top of cake springs back when touched with finger.
Cool cake in pan on wire rack for 5 minutes then remove from pan to cool completely.

**TOP ASSEMBLE FRUIT AND NUT TORTE**

Place cake, indented-side up, on serving plate. Spoon LEMON CURD onto top of cake. Arrange cut sliced fresh or canned fruits (strawberries, kiwi, red or green grapes, bananas, etc.) in a pretty design over the filling.
Heat 1-2 tbsp. honey to thin slightly then brush over fruit.

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