



## TANGERINE BUTTERMILK PARFAITS

Serves 8

1 1/2 CUPS  
McArthur buttermilk

1/2 TABLESPOON  
unflavored powdered □  
gelatin

3/4 CUP  
sugar  
2 EGGS  
separated, plus 1 egg white

1/4 CUP  
frozen tangerine or orange juice  
concentrate, thawed

2 TANGERINES  
for garnish

Put 1 cup of the McArthur buttermilk, the gelatin, 1/4 cup of the sugar and egg yolks into a small, heavy-bottomed saucepan over low heat. Cook the mixture, stirring constantly with a wooden spoon, until it is thick enough to coat the back of the spoon - six to eight minutes. (Do not let the mixture come to a boil or it will curdle.) Divide the mixture between two bowls. Whisk the remaining 1/2 cup of McArthur buttermilk into one of the bowls; whisk the tangerine or orange juice concentrate into the other. Set both bowls aside at room temperature.

Make Italian meringue. First, pour egg whites into a deep bowl. Then set up an electric mixer; you will need to start beating the egg whites as soon as the sugar is ready.

Heat remaining 1/2 cup of sugar with 1/4 cup of water in a small, heavy-bottomed saucepan over medium-high heat. Boil the mixture until the bubbles rise to the surface in a random pattern, indicating that the water has nearly evaporated and the sugar itself is beginning to cook. With a small spoon, drop a bit of the sugar into a bowl filled with ice water. If the sugar dissolves immediately, continue cooking. When the sugar dropped into the water can be rolled between your fingers into a supple ball, start the mixer.

