



## Tangy Lemon Creams

A tangy dessert to have in the fridge, super easy to make and they will keep for about a week.

200ml double cream

60g caster sugar

Rind and juice of 1 lemon (50ml)

1. Bring the lemon rind, cream and sugar slowly to the boil. You want to take time here so that the lemon flavour from the rind is infused as much as possible.
2. Once the cream has come to the boil, remove from the heat, stir in the lemon juice and strain through a sieve into 4 ramekins.
3. Cool and refrigerate overnight before using.



### *Hints, Tips and Variations*

*Gluten free.*

*Decorate with seasonal soft fruits.*

*Try using grapefruit, orange or lime instead of lemon, setting times and textures will vary due to the different acidity of the fruit.*