

## LEMON CURD DESSERT WITH MELIGA BISCUITS



### Menù Ingredients

150 ml Lemon Curd - L20X  
200 g Crema pasticcera - Custard - DY1X

### Ingredients

500 ml milk  
200 ml vegetable cream, whipped  
1 lemon  
tea biscuits  
Meliga Biscuits

**Chef:** Gianluca Galliera

### Method

Serves 8

Prepare the Creme Patissière using the powder mix. Pour the mixture into a bowl and add the milk, stirring with a whisk. Mix to a smooth, liquid cream. Refrigerate for 2 hours. Whip the vegetable cream. Add the vegetable cream to the Creme Patissière and pour into a pastry bag. Prepare glasses of Creme Patissière, glaze with lemon curd, and garnish with slices of fresh lemon and mint leaves. Serve with Meliga and tea biscuits