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

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