

# Lemon Creams

Serves 4-6

397g (1 can) Carnation Condensed milk

150ml (¼ pt) Double cream

Finely grated zest and juice of 4 large un-waxed lemons (about 150ml)

To serve:

1tbsp fresh mint leaves

Squeeze of lemon juice

1 teaspoon sugar

Lemon zest

Fine biscuits

## Method

- Beat the cream until forming softly whipped peaks
- Combine the lemon zest, and juice with the condensed milk, the mixture should thicken.
- Fold the whipped cream into the condensed milk mixture until combined.
- Spoon the lemon cream into six small dishes, or wine glasses and chill until ready to serve.
- To serve very finely chop the mint leaves, and mix with a squeeze of lemon juice, and sugar. (Pound to a sauce with a pestle and mortar if you have one).
- Add a teaspoon of the sweet mint sauce to each dish and serve curls of lemon zest and fine biscuits.