

Lemon cream

Recette pour 4 personnes



Description

Gluten free lemon cream recipe!

L'idée déco

The butter in this recipe is definitely optional.

Ingrédients

Lemon cream

- 310 Ml Water
- 275 Gr Sugar
- 35 Gr Cornstarch
- 240 Ml Lemon juice
- 4 Unit(s) Egg yolk
- 25 Gr Butter

Préparations

Temps de préparation **35 mins**

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In a medium stewpot, throw everything in aside from the butter. Bring to a boil at medium heat while whisking continuously. Then lower down the heat and let everything come to a nice and smooth mix for 30mins.

Sieve the mixture and off the heat, gradually incorporate the butter. Saran wrap on.

Bon appétit!