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Lemon Cream Dessert with Almond Biscuits



Ingredients

For the lemon cream dessert:
5 tablespoons of double or whipping cream
4-5 tablespoons of homemade lemon curd
1 unwaxed lemon
For the almond biscuits:
175g self raising flour
50g ground almonds
75g caster sugar
150g margarine or butter
Almond extract

Preparation

1. For the lemon cream dessert:
2. 1. Take the zest from the lemon and put it to one side.
3. 2. Whip the cream until it has thickened. Mix it together in a bowl with the lemon curd then add the juice of half a lemon and mix again. Spoon carefully into the 2 glasses and sprinkle a little lemon zest on the top. Place in the fridge to chill.
4. To make a lighter option with fewer calories, try using thick Greek yoghurt to replace the cream.
5. For the almond biscuits:
6. 1. Prepare 2 baking trays by greasing lightly or covering with baking parchment. Preheat the oven to 180 degrees or 160 degrees fan oven.
7. 2. Sift the flour into a large bowl then add the almonds and sugar and mix together.
8. 3. Cut the margarine or butter into small pieces and add them to the bowl. Rub them into the flour mixture.
9. 4. Add several drops of the almond extract and, with lightly floured hands, bring the mixture together, moulding it into a ball.
10. 5. On a floured surface, gently roll out the biscuit dough fairly thinly. This can be a bit tricky as the mixture will be quite crumbly. Use a small cutter to cut out the biscuits and lift them carefully onto the prepared baking trays. A palette knife is useful for this. Bake for about 14 to 16 minutes
11. keep an eye on them as they can overcook quite easily.
12. 6. Allow to cool for a couple of minutes then use a palette knife to lift them onto a cooling rack.

13 If you don't have almond essence, you can use vanilla essence instead.

14 I like the biscuits just as they are, but you can top with a blanched almond, or even half a glace cherry, if you wish.

Cooks Note

This simple, creamy dessert is another lovely way to use your homemade lemon curd. It is best served with some thin crunchy almond biscuits; the flavours and textures go so well together.

The dessert recipe will make just enough to serve 2; you will need little glasses or dishes, or espresso cups, as the dessert is really rich so needs to be served in small portions. The biscuit recipe, however, will leave lots left over to keep in an airtight container to nibble on with a cup of tea whenever you fancy!