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Julie’s Lemon Freeze

Ingredients

80g cornflakes 35g caster sugar
65g butter
3 large eggs
400ml light condensed milk
2 lemons
20g caster sugar
Servings
6
Person

Preparation

1. 1. Crush the cornflakes in a plastic bag. Melt the butter in a saucepan then stir in 35g of caster sugar and mix. Pour in the crushed cornflakes and stir in well then turn off the heat. 2. Turn the mixture into a lightly buttered dish, pressing it down well and evenly with the back of a wooden spoon, to make a base for the pudding. Place it in the fridge to chill.
2. 3. Separate the eggs into 2 separate bowls. Beat the egg yolks then stir in the condensed milk. Add the lemon zest and then the juice, a little at a time, whisking as you do so to thicken it.
3. 4. Beat the egg whites until they become stiff before adding 20g of caster sugar and continuing to whisk.
4. 5. Carefully fold the egg yolk mixture into the stiff egg whites and sugar until everything is combined, and then pour it evenly on top of the cornflake base. Place in the freezer to set for a few hours at least.
5. 6. When you are ready to serve, take it out of the freezer, about 15-20 minutes before you are ready to eat. It's a bit of a balancing act
6. too late and it is hard to cut, too early and it will melt and run!
7. Garnish with a little fine lemon zest.

Cooks Note

This delicious, creamy and crunchy lemon dessert was served to me by my friend Julie, who told me that it is an ideal dessert to make when short of time because it is quick, easy and can be made well in advance and just popped in the freezer. It is!

Serves 6-8