

Lemon Ice Cream

Ingredients

1 ½ tin/can Condensmilk

1 cup (250ml) Lemon juice + finely grated skin of one lemon

3 cups Cream

Meringues

Instructions

Take a 22cm spring form pan and lay it out with a double layer of plastic wrap. (I use a single layer of tinfoil)

Mix the condensed milk, lemon juice and zest. Whisk the cream and fold in. Arrange meringues on the bottom of the pan. Pour the mixture over the meringues. Cover and freeze overnight. Turn out and cut into slices.