

To encourage the weather to warm up, here are 2 recipes based on lemon, normally thought of as a summer flavour. Apart from the cream, you can get all the ingredients in the shop, including the lemons, which we shall buy in specially.

### **Chilled Lemon Flan**

#### ***For the flan case:***

110g/4oz digestive biscuits (or ginger nuts are good)

50g/2oz butter

1 tbsp caster sugar

#### ***For the filling:***

150ml/¼ pint double cream

175g/6oz can condensed milk

2 large lemons

Crush biscuits (a good method is to put into polythene bag and hit with rolling pin). Melt butter in pan, add sugar, then blend in biscuit crumbs. Mix well. Turn mixture into 7-inch pie plate or flan dish and press into shape round base and sides with back of a spoon. Bake in slow oven for 8 mins.

Remove from oven and leave to cool in its plate/dish.

Mix together cream, condensed milk and finely grated lemon rind. Slowly beat in juice from lemons. Pour mixture into flan case and chill for several hours until firm.

Serve with cream. Yummy! Nice and fresh and zesty.

Or try this lighter version:

### **Lemon Fluff**

110g/4oz butter

200g/7oz caster sugar

Rind and juice of 2 lemons (or 1 large)

4 eggs, separated

100g/3.5oz plain flour

425ml/¾ pt milk

Cream butter and sugar until light and fluffy. Add lemon rind, beat in, then add egg yolks. Next add flour, lemon juice and gradually the milk. (Mix is now thin consistency.) Beat egg whites until they just hold their shape and gently fold into mixture.

Pour whole mixture into buttered ovenproof dish into which it fits nicely. Cook at 180C until golden brown and firm to touch – about 30 mins.

Serve warm with thick cream or ice cream, but it is also good without either.