

Tasting, Sampling and Sharing with friends

Lemon Curd Ice cream Terrine



Serves 8 (preparation time 25 minutes plus freezing)

Ingredients

1 Jar of Mrs Darlington's Legendary Lemon Curd
Zest of lemon
3 eggs
100g/4oz caster sugar
284 ml double cream
2 meringue shells crushed into small pieces

Method

Line a 1 litre loaf tin with cling film and then add 4 to 5 dollops of lemon curd on the bottom of the loaf tin.

Whisk eggs and sugar continuously over a bowl of barely simmering water (until doubled in volume and thick) – an electric whisk is ideal. Remove bowl from heat. Continue to whisk until completely cool, the whole process will take about 10 minutes.

In another bowl, whisk the cream and lemon zest until just thick.

Carefully fold the egg mix into the cream until completely combined, then fold in the crushed meringue.

Gently pour some of the creamy egg mixture into the lined loaf tin and then add more of the lemon curd. Add more of the creamy mixture and more lemon curd and so on until all of the mixture and lemon curd are added to the loaf tin.

Cover with cling film and freeze for a minimum of 4 hours.

N.B. don't forget to take out of the freezer 10-15 minutes before serving, so you can slice and enjoy.

Anne Baker 21st March 2017