

Chilled Lemon Flan

Makes enough for 6 portions in a **tin 6-7 "16 cm sandwich cake tin. You will need to bring this in.**



150ml double cream.

$\frac{1}{2}$ a can or 200g condensed milk. Not evaporated as it will not work!!

2 lemons

125g digestive biscuits

55g butter or margarine

Please do not change the lemon for oranges they will not work as they are not acidic enough.

1. Melt the butter or margarine in a small pan over a low heat. Do not let it boil or burn.
2. Crush the biscuits, this can be done by hand or in a food processor.
3. Mix this together with the melted butter.
4. Place in the tin and press the mix down in the base and up the side of the dish or tin.
5. Chill in the fridge whilst you make the filling.
6. In a large bowl whip the cream until it forms soft peaks.
7. Add the condensed milk and mix together gently. Don't whisk.
8. Finely grate the zest of one lemon, (reserve 1 tsp) and squeeze the juice from both. Add the juice and zest to the cream mix and mix slowly with a whisk. The mix will thicken as you do this. Don't whip or over mix.
9. Put the lemon cream mixture in the chilled base and spread evenly with the back of a spoon.
10. Decorate with a sprinkle of zest, and chill again.