

Chilled Lemon Flan

Ingredients

300ml double cream

**1 large can (397g) condensed milk
– NOT evaporated milk**

3 medium sized washed lemons

**250g plain digestive biscuits
(1 small packet)**

110g unsalted butter

Fresh fruit to decorate

**A flan dish approximately 25cm diameter
(glass, china or metal)**

Method

- 1. Melt the butter in a small pan on a low heat.**
- 2. Crush the digestive biscuits until a fine crumb and mix them with the melted butter.**
- 3. Press the biscuit mixture into the flan dish base and up the sides of the dish using the back of a metal spoon.**
- 4. In a large bowl, whip the cream carefully, until it forms soft peaks.**
- 5. Add the condensed milk and mix thoroughly.**
- 6. Finely grate the zest and juice the lemons. Add to the cream and condensed milk and mix thoroughly, the mixture will thicken as you mix it.**
- 7. Put the mixture into the flan dish and spread out evenly over the biscuit base.**
- 8. Put in the refrigerator to chill.**
- 9. Decorate with fresh fruit and serve.**