

Lemon Cello Cream

Description:

Serving Size: 5 lt

Categories: Pastry

Cost Per Liter	
\$	2.10



Amount	Measure	Ingredient	Preparation Method	Product No.
1.000	lt	Vodka		20-100001691
1.550	kg	Lemons		20-100000771
1.000	lt	Milk		20-100000577
1.000	lt	Cream		20-100000581
1.700	kg	Sugar		20-100001065
0.300	lt	Brandy		20-100001670
0.014	kg	Gelatin (6)	soaked	20-100001038

Method of Preparation:

- Cut the lemons and squeeze all the juice out. Pack the lemon skins to soak in the vodka (make sure the lemons are submerged) for at least 7 days.
- Bring the milk, cream, sugar and brandy to a boil.
- Remove from the stove and add in the soaked, drained gelatin.
- Strain the vodka from the lemon skins and add to the boiled cream.
- Cool