

LEMON RECIPE BOOK

Lemon Gelo Recipe by Margherita Zingales

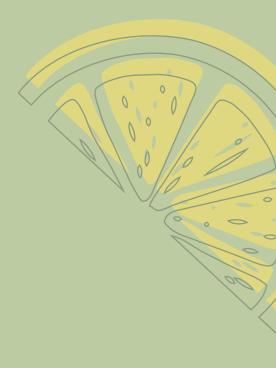




Ingredients

- 400g water
- 150g sugar
- 40g starch
- 150g lemon juice
- Lemon glaze to taste







Preparation

- 1. Leave the lemon skin all night in the water, then filter.
- 2. Add the lemon juice and pour into a non-stick pot.
- 3. Add the starch and mix well.
- 4. Put on fire and add the sugar.
- At boiling let it cook for 3-4 minutes keeping mixing until it becomes dense.
- 6. Turn the fire on and pour in one or more molds, let it cool down and then put in the refrigerator for at least 6 hours.
- 7. Remove from molds and decorate with the lemon glaze and lemon zest, or lemon powder, pistachio crumbs and a leaf of mint (to taste).







