





LEMON RECIPE BOOK

Lemon Gelo
Recipe by Margherita Zingales





Ingredients

- 400g water
 - 150g sugar
 - 40g starch
 - 150g lemon juice
 - Lemon glaze to taste
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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.
5. 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).

