

YACKANDANDAH

PRODUCT OF AUSTRALIA

Recipes for Yakandandah hand made preserves, curds and & sauces

Lemon curd & meringue ice-cream

Serves

4 people

Preparation

10 minutes + 6 hours to freeze

Ingredients

- 1.25 litre best quality vanilla ice-cream, softened slightly
- 350g jar Yackandandah Lemon Curd, plus extra, to serve
- 1/2 a 100g packet (5) meringue nests, roughly crushed
- 2 tablespoons shredded coconut, toasted

Method

- Place the ice-cream and lemon curd in a large bowl. Using a large metal spoon, mix quickly to combine.
- Add meringue and gently fold it through mixture. Spoon into a large metal container.
- Place plastic food wrap directly on the surface to cover.
- Freeze for at least 6 hours (preferably overnight) until firm.
- 2 Scoop ice-cream into dessert dishes. Drizzle with extra lemon curd; sprinkle with coconut and serve.

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