

# Delightful Lemon Dessert

*Recipe by Chef Chuy Elizondo*

A complement for breakfast, lunch, or dinner that you can enjoy for its freshness and slight natural sweetness. The same flavor as a lemon pie.

## Ingredients:

Lemon juice (from Limoneira Lemons)	1 cup
Eggs	6
Sugar	400 grams
Butter	300 grams
White Chocolate	140 grams
Vanilla	1 tablespoon
Salt	1 pinch

## Process:

- In a pot over low heat, add the lemon juice, sugar, eggs, vanilla, and salt. Heat while stirring with a silicone spatula or a wooden spoon until it reaches 83°C and has a good thickness.
- Strain the cream to remove any remaining cooked yolk and empty into a bowl. Continue mixing to lower the temperature to approximately 45°C. When this happens, start adding the butter.

