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.