

Soft lemon cookie, whipped cream and lime zest

Recipe for 4

Description

Soft cookies with a lime whipped cream for every bite.

Note

Use an ice cream scoop or a tablespoon to help you form balls. The more consistent you can be with the size of your balls, the better they will cook.

Ingredients

Lemon cookies

- 60 Gr Sugar
- 1 Unit(s) Lemon zests
- 35 Gr Melted butter
- 1 Unit(s) Egg
- 12 Ml Lemon juice
- 120 Gr Flour
- 3 Gr Baking powder
- 0.50 Pinch(es) Salt

Cookies finition

- 1 Cup(s) Sugar
- 1 Cup(s) Icing sugar

Chantilly cream

- 200 Ml 35% whipping cream
- 50 Gr Sugar
- 1 Unit(s) Lime zest(s)

Preparation

- Preparation time **20 mins**
- Preheat your **Oven** at **400 F°**
- Resting time **120 mins**

Lemon cookies

In a bowl, combine the sugar and lemon zest, mix between your fingers to crush the zest on the sugar, you will release the essential oils of lemon.

Finition

Add the melted butter COLD, the egg and the lemon juice, mix with a whisk. Finally add the flour, the yeast and the salt (all sift together).

Finalize the mixture with the whisk or a spatula, make sure it is homogeneous.

Protect the mix with a cling film, let it rest in the fridge for 2 hours ideally.

Then form balls of cookie between your fingers (like a golf ball), pass them in the sugar and then in the powdered sugar, place them on the baking sheet.

Bake for 10 minutes.

Chantilly

In a very cold and dry bowl, pour the cream and the sugar, whip the cream, until you obtain spades (bird's beak), reserve the whipped cream in the refrigerator.

Assembly

In a plate or bowl, make beautiful rosettes of whipped cream, place two cookies per person on the sides of the whipped cream.

Sprinkle here and there with lime zest.

Bon appétit!