## Creamy lemon popsicles

## Raciones para 1

$\square 400 \mathrm{ml}$
Condensed milk
$\square 250 \mathrm{ml}$
Heavy cream 35\% of butterfat
$\square 200 \mathrm{ml}$
Lemon juice
$\square 1$ pinch
Salt
$\square 2$ teaspoons
Lemon zest

1 Whisk the heavy cream, the condensed milk and the pinch of salt in a bowl.

2 Add the lemon zest and combine.

3 When everything is well combined, add the lemon juice, mix again and save for 20 minutes. The mixture will be thicker.

4 When it is ready, pour it in the popsicle molds and freeze them for 4 or 6 hours at least.

5 Run the sides of the molds

6 Run the sides of the popsicles under warm water so you can remove the molds and eat them.

## Chef's Notes

