

Lemon Curd Ice Cream Terrine



Mrs Darlington's
SIGNATURE RECIPE SERIES

I've been receiving lovely comments from our customers for many years about how much they love my Lemon Curd. It's not just good to spread on your toast, muffins and



crumpets though! Here's a recipe from the Darlington Family cookbook, which is great as a dessert or a summertime treat. Even better, it requires no cooking!

Mrs Darlington

Serves: 8

Preparation Time: 25 minutes plus freezing.

Ingredients:

1 Jar of Mrs Darlington's Legendary Lemon Curd

Zest of a lemon

3 eggs

100g / 4oz caster sugar

284ml double cream

2 meringue shells, crushed into small pieces

Instructions:

- Line a 1 litre loaf tin with cling film and then add about 4 or 5 dollops of lemon curd on the bottom of the loaf tin.
- Whisk eggs and sugar continuously over a bowl of barely simmering water, until doubled in volume and thick (an electric whisk is ideal). Remove bowl from heat. Continue to whisk until completely cool; the whole process will take about 10 minutes.
- In another bowl, whisk the cream and lemon zest until just thick.
- Carefully fold the egg mix into the cream until completely combined, then fold in the crushed meringue.
- Gently pour some of the creamy egg mixture into the lined loaf tin and then add more of the lemon curd. Add more of the creamy mixture and more lemon curd and so on until all the mixture and lemon curd are added to the loaf tin.
- Cover with cling film and freeze for a minimum of 4 hours.

Mrs Darlington's top tip *"Don't forget to take out of the freezer 10 minutes before serving, so you can slice & enjoy."*

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