

Lemon confit cream

Ingredients

- ♥ 10 lemons sliced in halves (preferably organic fruit with rougher & aromatic skin)
- ♥ 1 teaspoon oregano, 1 teaspoon thyme, pinch of sea salt & black pepper, drizzle of extra virgin olive oil (EVOO)

Preparation steps

- ♥ Bake at 100C for 2h for getting a rich and concentrated bouquet of aromas
- ♥ Leave the ready lemons outside the oven to cool down for about 30 min. allowing the peel to remain soft and juicy
- ♥ Place the discarded with a spoon pulp (w/o seeds) in a blender, cut in smaller pieces the peels of 2 lemons and blend until getting a smooth cream
- ♥ Season with extra salt and pepper to taste. Add 2 t.s. EVOO which has the magical power to emulsify with the lemon juices. Blend for 1-2 min. more for a perfect cream
- ♥ Place in little jars, pour some extra EVOO on top and keep in the fridge to be always at hand

The lemon confit cream with its rich flavours and texture is the ideal partner to pasta and risotto, roasted and steam-boiled potatoes
It adds extra flavour to fish dishes – cream soup with veggies, in the oven or in a pot as a stew, salads with asparagus and green beans

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