

Lemon sweets with safran (for 14-16 pieces)

Ingredients

- ♥ 300 g home prepared paneer
- ♥ 80 g coconut sugar (100 g for more sweetness)
- ♥ lemon zest of 2 organic lemons, finely grated (1/2 in the mix & 1/2 for decoration)
- ♥ ½ coffee spoon safran threads, soaked in 1 teaspoon warm water for 10-15 min.
- ♥ 2 t.s. delicate extra virgin olive oil (EVOO)
- ♥ 6-8 t.s. ground almonds (for decoration)

For the paneer

- ♥ 2 l full-fat milk
- ♥ 300 g full-fat yogurt
- ♥ juice of ½ lemon

Preparation steps

- ♥ Mix all the ingredients (except for the almonds & ½ lemon zest) with the cool paneer to a homogeneous dough, using a spoon. Taste it if the sweetness is right for you and if need to correct it with extra sugar
- ♥ Leave the “dough” in the fridge for 30 min. for it to get firmer
- ♥ Shape balls with d=5 cm and roll them the generously in the crushed almonds
- ♥ Serve on a tray and decorate with the remaining lemon zest

Preparation (paneer – from previous day)

- ♥ In a pot (w/o lid) bring the milk to boil and remove instantly from heat. Add the lemon juice, for the milk to coagulate. Join the yogurt and mix with wooden spoon until getting thick curdles and whey is separated
- ♥ Pour the curdled milk into a colander covered with cheese cloth and leave it over a pot to drain for one hour. To drain better leave it hanging for one more hour (I usually tie it up on the kitchen faucet). Keep the cheese wrapped in the cheesecloth in the fridge until next day

These sweets are an excellent fit with orange zest and a teaspoon of Cointreau in the “dough”.

The sweets are delicious for few days and kept in the fridge.

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