

Lemon and Strawberry Ice Cream Pie



Hot days have been plaguing our country and the world. That's why we've prepared an iced dessert recipe for you to make today or next weekend. The lemon and strawberry ice cream pie.

It is a simple and easy recipe to make.

Ingredients

For the base:

- 200g of cornstarch-type biscuits;
- 100g melted butter.

For the filling:

- 1 can of condensed milk;
- 1 can of cream;
- Juice of 3 lemons;
- Zest of 1 lemon.

For coverage:

- 200g of fresh strawberries;
- 2 tablespoons of sugar;
- Mint leaves to garnish.

Instructions:

Preparing the base

Brush the cornstarch cookies in a food processor until you get a fine crumb.

Mix the biscuit crumbs with the melted butter until a moist dough forms.

Press this dough into the bottom of a removable ring mold, forming the base of the pie.

Take the mold to the freezer for about 15 minutes so that the base is firm.

Preparing the pie filling

In a bowl, mix the condensed milk, cream, lemon juice and lemon zest until you get a homogeneous cream.

Remove the mold from the freezer and pour the cream over the biscuit base.

Spread the cream evenly using a spatula.

Return the mold to the freezer and let the pie freeze for at least 4 hours, or until the filling is completely firm.

Preparing the coverage

Wash the strawberries well, remove the stalks and cut them into thin slices.

In a bowl, mix the strawberry slices with the sugar and let them steep for a few minutes.



Distribute the strawberry slices over the surface of the chilled pie.

Ending

Decorate the pie with a few mint leaves to add a touch of freshness.

Remove the pie from the freezer about 10 minutes before serving to make it easier to cut.

Serve the lemon and strawberry ice cream sliced ??and enjoy this refreshing dessert!

Video recipe

See another recipe for iced lemon pie. I particularly love a dessert with that sour taste. How about you?

[CLICK HERE TO READ THIS FULL ARTICLE](#)

[**https://tastyculinaryjourney.info**](https://tastyculinaryjourney.info)