



Creamy dessert to make in 5 minutes and delight your taste buds

Description

Delight your taste buds with this creamy dessert that can be prepared in only 5 minutes. (Image: Internet Reproduction)

Prepare to be amazed by a remarkably creamy dessert that takes no more than 5 minutes to prepare. When a sweet and tasty craving strikes, this is the perfect solution.

A basic dinner may be elevated to a gourmet feast with the help of this luscious milk dessert. The velvety texture and subtle taste will wow, making it the perfect dessert or snack to round off a spectacular meal.

The secret is out! Your plants will experience unprecedented blooming with only a tablespoon of this substance.

Sweetsâ€™™ components

707 milliliters of dairy product

50 grams of sugar substitute (or 100 grams of sugar, depending on your preference)

combine 30 grams of cornstarch with 10 grams of vanilla sugar.

There are three egg yolks.

Zucchini powder to taste

Powdered cinnamon (for dusting)

Approach to preparation

Get the milk ready:

Combine the milk and zest of the lemon in a saucepan. Be cautious not to boil when heating over medium heat.

Combination of egg yolks: In a another bowl, combine the sugar, vanilla sugar, and egg yolks and whisk until smooth. Blend in the cornstarch.

Mixing the components: Take the lemon zest out of the milk that has been heated. Gradually whisk in the egg yolk mixture to the milk while cooking over medium heat, until a thick cream forms.

Allow the cream to cool completely before transferring it to a glass form. Set it aside in the fridge for about an hour after that.

Final Touch: After the dessert has chilled in the fridge, take it out and dust it with cinnamon powder.

Find out the recipe for a dessert that is very delicious.

Find out the secret to making a dessert that goes down easy (Image: Reproduction/Internet)

Time spent preparing

5-Minute Prep Time

Ten minutes in the oven

Refrigeration Cooling Time: 1 Hour

Duration: 1 hour and fifteen minutes + Nubank is holding a drawing this Saturday (02) for a prize pool of 30,000 reais; find out how to enter!

Advice and variants

Depending on your taste in sweetness, you have the option to use either sugar or a sweetener.

Experiment with different flavors by adding orange peel or vanilla essence.

For an extra touch of elegance, garnish with some whipped cream or fresh fruit.

If you're in the market for a sophisticated dessert that won't take long to make, go no further than this creamy milk dish. Its unmatched taste and simplicity of preparation are sure to wow diners of all stripes. Give it a try and surrender to the irresistible allure!

Enjoy !

Category

1. Granda Recipes

Date

03/01/2025