

DERBÈS WINES

Lemon Pots de Creme

Ingredients

(Makes four servings)

- 4 eggs
- 200 grams (1 cup) of sugar
- orange skin confite
- 15 centiliters (5 fl oz) of lemon juice
- 12.5 centiliters (4-1/4 fl oz) of cream

Preheat the oven to 150°C (300°F) and put in a pan half full of water, ready as a double boiler.

Mix the eggs with sugar. Add lemon juice and cream. When the mix is homogeneous, pour into ramequins. Put the ramequins in the double boiler and bake for about 15-20 minutes. The cream must be solidified, but supple.

Remove the ramequins from the oven and let them cool. You can serve them at room temperature, or refrigerated (preparing them a day before). At the last minute, decorate with the orange peel.

Cécile's Notes:

Enjoy with Derbès 2002 Carneros Chardonnay

