

Bienmesabe

Serves: up to 6 people Cooking time: approx. 15 minutes

Ingredients

500g ground almonds
750g sugar
1/2 litre of water
grated rind of 1 lemon (optional)
1/2 teaspoon cinnamon
8 egg yolks

Method

1. Boil the water and sugar until the sugar has dissolved.
2. Add the ground almonds, lemon zest and cinnamon.
3. Stir continuously over the heat until the mixture has thickened then remove from the heat.
4. Beat the egg yolks and gradually add to the mixture, stirring all the time.
5. Return to the hob and gently heat the mixture again, stirring all the time.
6. As soon as the mixture comes to the boil, remove from the heat and pour into a glass bowl or individual serving bowls.

Serving suggestion

Serve with Vanilla ice-cream as a nice accompaniment to this very sweet dessert.

