

Refreshing Lime Dessert



This dessert is awesome I prepare it quite often in the summer heat for three reasons:

1 . because it is very quick to make, 2 . it is very delicious, 3 . it refreshes ...

INGREDIENTS: (for 6 glasses of 100 ml .)

200 g of milk spread (e.g. Philadelphia , ABC , Dukatela etc. ...)

400 g of sweetened condensed milk

Grated peel of one lime

80 ml of lime squeeze

Ground cookies (Petit Beurre , Plasma etc ...)

FOR DECORATION :

50 ml of cream

Lime

PREPARATION :

1 . mix milk spread to make a nice cream ...

2 . add condensed milk, peel and squeeze of one lime and mix everything well ...

3 . place a layer of ground cookies, then cream, cookies, cream in glasses ...

4 . put the filled glasses in the fridge for ca. 30 – 60 minutes ...

5 . mix the cream and decorate the glasses as wished (**SEE THE VIDEO**) ...

ADVICE:

It is best to put the glasses back into the fridge for 2 – 3 hours to make the dessert refreshing.



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