



# DECONSTRUCTED LEMON CRUMB CAKE & LIMONCELLO CRÈME

ANGLAISE

Deconstructed Lemon Crumb Shortbread, Mascarpone Gelato, Fresh Berries and Limoncello Crème Anglaise: Tart and sweet Lemon curd baked atop of a buttery shortbread crust topped with a tender buttery streusel with a light dusting of confectionary sugar.

1 ½ -1526 Lemon Crumb Bar  
1 each- Raspberry, Strawberry, Blackberry, Blueberry (Sliced in half or quartered. Blueberries left whole)  
2 small quenelles Mascarpone Gelato  
Powdered Sugar for dusting  
Sliced Lemon or Lemon zest (Optional)

## Ingredients

1 ½ -1526 Lemon Crumb Bar

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2 small quenelles Mascarpone Gelato

Powdered Sugar for dusting

Sliced Lemon or Lemon zest (Optional)

3- 4 small Drops Limoncello Crème Anglaise (see recipe here)

## Directions

### step 1

Prep all Ice creams, sauces and garnishes and choose a platter

### step 2

Slice Lemon Crumb bar diagonally.

### step 3

Place each half triangle on the platter

### step 4

Place drops of Limoncello crème anglaise on the platter using a plastic bottle or spoon

### step 5

Slice and garnish platter with fresh lemons or candied lemon zest

### step 6

Spoon 2 quenelles of Mascarpone Gelato on the platter and place berries in the small drops of sauce or randomly around the platter

### step 7

Finally, dust platter with powdered sugar lightly and serve