

Lemon Pots de Crème with Swiss Meringue Brûlée

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/lemon-swiss-meringue-frosting-recipe>

Ingredients:

- 1 cup heavy cream
- 2/3 cup milk
- 1/4 cup sugar
- 1 pinch salt
- 2 lemons
- 5 egg yolks
- 1 teaspoon vanilla extract
- 2 egg whites
- 3/4 cup sugar

Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 62 grams
3. Cholesterol: 365 milligrams
4. Fat: 33 grams
5. Fiber: 3 grams
6. Protein: 9 grams
7. SaturatedFat: 19 grams
8. Sodium: 170 milligrams
9. Sugar: 53 grams

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