

Lemon Myrtle Slice

Lemon Myrtle is sometimes referred to as the “Queen of the Lemon Herbs”. It boasts an intensely citrus fragrance and flavour and has long been used in Aboriginal cuisine and medicine. In the wild, you’ll find it in the subtropical rainforests of central and south-eastern Queensland.



Biscuit base ingredients:

- 1/2 cup Condensed milk
- 100g Butter
- 250g Granita biscuits
- 1/2 cup desiccated coconut
- 2 teaspoons Lemon rind (finely grated)
- 1/2 teaspoon lemon myrtle

Lemon Icing:

- 2 cups icing sugar (sifted)
- 20g butter (softened)
- 2 tablespoons lemon juice
- 1/2 teaspoon lemon myrtle

Method:

1. Place condensed milk and butter in a small saucepan over medium heat. Stir over heat for 5 minutes or until smooth and combined. **Do not let burn!** Remove from the heat.
2. Place the biscuits in a plastic freezer bag and use a rolling pin to crush biscuits.
3. Transfer biscuits to a bowl. Add coconut, lemon rind and lemon myrtle. Stir to combine.
4. Add combined butter/condensed milk mixture to the bowl. Stir well to combine.
5. Press biscuit mixture into the base of prepared tray.
6. Make lemon icing: Add icing sugar, butter, lemon juice and lemon myrtle to a small saucepan. Stir over very low heat until combined and smooth. Spread icing over slice.