

LEMON CURD FILLING

(adapted from Gourmet Magazine, Spring 2009)

2/3 c. granulated sugar
1 Tbsp cornstarch
1/8 tsp salt
1/3 cup fresh lemon juice
4 Tbsp. unsalted butter
3 large egg yolks
2 tsp grated lemon zest
1 cup heavy cream
4 cups mixed berries

Stir together sugar, cornstarch, and salt in a 2-qt heavy saucepan, then add lemon juice and butter. Bring to a simmer over medium-high heat, whisking, then continue to simmer, whisking constantly, 1 minute.

Lightly beat yolks in a small bowl and whisk in 1/4 cup lemon mixture, then whisk into remaining lemon mixture in saucepan. Reduce heat to low and cook, whisking constantly, until curd is thickened, about 2 minutes (do not let boil).

Transfer to a bowl and stir in zest. Chill, surface covered with parchment, until cool, about 1 1/2 hours.

Beat heavy cream until it just holds stiff peaks, then fold 1/4 cup beaten cream into curd to lighten. Spoon lemon curd into meringue and mound berries on top. Serve remaining whipped cream on the side.

Meringue can be made 2 days ahead and frozen, wrapped well in plastic. Thaw before serving.

Curd can be made 2 days ahead and chilled.

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