

Lemon Raspberry Swirl / Butter Cookie Recipe

Serves 6/8

Lemon Custard

Zest from 2 lemons, preferably organic (Meyer lemons work the best)

0.4 cup (100ml) lemon juice (about 5 organic lemons)

3/4 cup (150g) granulated sugar

3 ea. (150g) large eggs

Gelatin sheet (2g), soak in ice water a few minute and drain

1.3 sticks (150g) unsalted butter, cubed and chilled.

Method

Wash lemons, zest and juice them. Meanwhile soak the gelatin sheet in ice water a few minute to melt and drain. In a saucepan, on medium hight heat, bring to boil lemon juice, zest, sugar and eggs whisking constantly, the mixture will thicken up. Turn off the heat and whisk in the melted gelatin. Allow the lemon mixture to cool for about 8 minutes or until it reaches 140°F (60°C) then throw in the cubed butter and emulsion using an immersion blender until completely smooth. Marble the custard with the raspberry sauce and fill the silicon molds. Freeze overnight or until completely set.

Plating

Unmold lemon raspberry swirl over a butter cookie; let thaw. Arrange some fresh raspberries, top with the lemon swirl. Add more sauce and and half of a molten chocolate cake (optional). For the recipe click on Molten Chocolate Cake.

Butter Cookies / Sablé Breton

Yields: 35 Cookies / 0.5 ounce (14g) each 3 inch (8cm) Diameter / 1.8 inch (2mm) Thick.

3/4 cup (150g) granulated sugar
2 pinches fleur de sel, or kosher salt
4 ea. (80g) egg yolks
1 1/2 sticks (160g) unsalted butter, softened
2 lemon zest
1 vanilla bean, scrap out the seeds or 1/2 tsp (2.5ml) vanilla extract (optional)
1 Tbsp (12g) baking powder
1.6 cups (200g) all-purpose flour, sifted

Method

Beat egg yolks, sugar, salt and vanilla. Mix in softened butter until smooth. Add the sifted flour. Roll out pastry between 2 parchment papers and freeze until set. Preheat the oven to 375°F (190°C). Remove the parchment from the top. Brush the surface of the dough twice with 2 beaten egg yolks and a pinch o salt. Pre bake for 5 minutes and remove from oven. Cut out cookies using a cookie cutter. Put cookies back in the oven to finish cooking for about 8 minutes more or until lightly golden brown. Let cook and store in dry place for a few days.

Raspberry Sauce / Coulis

10 ounces (300g) frozen raspberries
1/2 cup (125ml) water
1 ounce (30g) granulated sugar
1 tsp lemon juice

Method

Cook raspberries, water and sugar together. Add lemon juice, blend and pass through fine mesh sieve. Let cool. The raspberry sauce can be kept refrigerated for up to 5 days or frozen for weeks.