

Lemon Curd Pudding with Limoncello Whipped Cream



Servings: 8

1. Beat the egg yolks in a mixing bowl. Whisk in the sugar, cream cheese and sour cream. Blend until smooth. Use a spring coil whisk to make sure you dissolve all of the cream cheese. Add the lemon juice and the zest.
2. Place n the top of a double boiler over simmering water. Cook and stir until the mixture bubbles and thickens. Remove from the heat and allow to cool.
3. Whip the cream until thick. Fold this into the lemon mixture. Divide the pudding between custard cups or ramekins. Chill until serving time.
4. TOPPING: Whip the heavy cream and add limoncello at the end. You can add sugar to this if you think it's needed. Spoon onto the ramekins. Garnish each with a mint sprig. Make small servings, which is fine as it's rich.

- 3 large egg yolks
- 1/2 cup sugar
- 4 ounces cream cheese
- 1 1/3 cups sour cream
- 2/3 cup fresh lemon juice
- 1 1/3 teaspoons lemon zest, grated
- 2/3 cup heavy cream
- WHIPPED CREAM:
- 1/2 cup heavy cream
- 2 tablespoons limoncello
- 8 small mint sprigs

Per Serving (excluding unknown items): 336 Calories; 28g Fat (74.2% calories from fat); 4g Protein; 18g Carbohydrate; trace Dietary Fiber; 160mg Cholesterol; 79mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 5 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com