

LEMON PUDDING

serves eight people | time seventeen minutes

ingredients

- › 6 large egg yolks
- › 1 cup + 2 tablespoons sugar
- › ½ cup cornstarch
- › 1 tablespoon finely grated lemon zest, plus more for garnish [optional]
- › ¼ teaspoon coarse salt
- › 3 ½ cups milk
- › 1 cup freshly squeezed lemon juice
- › 1 cup heavy cream

method

- › In a medium saucepan [off heat], whisk yolks, 1 cup of the sugar, cornstarch, lemon zest, salt, and ½ cup of the milk until completely smooth; gradually whisk in remaining 3 cups of milk.
- › Place saucepan over medium heat; bring to a simmer, whisking occasionally [mixture will thicken when it reaches a simmer]. Remove from heat and whisk in lemon juice.
- › Pour mixture through a fine-mesh sieve into a medium bowl. Divide evenly among serving dishes; refrigerate uncovered until chilled, about 1 ½ hours. [To store overnight, cover dishes with plastic once pudding has chilled.]
- › To serve, whip cream with remaining 2 tablespoons of the sugar until soft peaks form. Spoon over the puddings; garnish with extra lemon zest, if desired.

GREEK LEMON SOUP

serves ten people | time thirty minutes

ingredients

- › 8 cups homemade chicken stock
- › 2 cups uncooked orzo [rice-shaped pasta]
- › 1 teaspoon salt, or to taste
- › ¼ teaspoon freshly ground black pepper
- › 3 tablespoons cornstarch
- › 4 large eggs
- › ¾ cup fresh lemon juice [4 lemons]

method

- › In a large saucepan, bring 6 cups stock to a boil. Add orzo; cook until al dente [10 minutes]. Add the salt and pepper.
- › Dissolve cornstarch in ½ cup water. Heat remaining 2 cups stock until hot; do not boil.
- › In an electric mixer, beat eggs with whisk until fluffy; add cornstarch mixture and lemon juice.
- › With mixer on medium-low speed, slowly add 1–2 cups hot stock until incorporated and mixture thickens slightly. Add any remaining stock to orzo.
- › Over low heat, slowly add egg mixture to orzo, stirring constantly until thickened and creamy.
- › Do not let it come to a boil. Serve immediately.

LEMON POTATOES

serves four people | time fifty minutes

ingredients

- › 2 ½ pounds russet potatoes [peeled and cut into ¾ inch pieces]
- › 2 tablespoons vegetable oil
- › ½ lemon [thinly sliced]
- › coarse salt and ground pepper
- › fresh lemon juice

method

- › In a medium saucepan, cover potatoes with 2 inches of salted water. Bring to a boil; reduce to a rapid simmer and cook until potatoes are tender but not falling apart [15 minutes]. Drain potatoes and set them in strainer over pot to dry.
- › In a large nonstick skillet, heat vegetable oil over medium-high. Add ⅓ the potatoes to pan and shake pan to arrange potatoes in one layer. Cook potatoes, without stirring, until crisp and golden on one side, then gently turn and cook until golden on all sides, 6–8 minutes total. Using a slotted spoon, transfer to paper towels to drain. Repeat twice with remaining potatoes, adding 2 tablespoons oil for each batch.
- › Add a ½ lemon, thinly sliced, to skillet. Cook until slices are golden on both sides, about 2 minutes. To serve, season potatoes and lemon slices with coarse salt and ground pepper and squeeze fresh juice of remaining ½ lemon over top.

LEMON WATER ICE

serves four people | **time** three hours & forty five minutes

ingredients

- › 1 ½ teaspoons grated lemon zest
- › 1 cup sugar
- › ¾ cup fresh lemon juice

method

- › Heat water, zest, sugar, and in a 2-3 quart saucepan over medium heat, stirring, until sugar has dissolved.
- › Transfer to a large glass. Then measure and stir in the lemon juice.
- › Chill, uncovered, until very cold [3 to 6 hours].
- › Freeze in ice cream maker.

FIGS IN LEMON SYRUP

serves six people | time one hour

ingredients

- › ½ cup water
- › ½ cup + 2 teaspoons sugar
- › 3 lemons
- › 1 tablespoon unsalted butter [softened]
- › 1 ½ pounds firm-ripe fresh purple figs [trimmed and halved lengthwise]

method

- › Preheat oven to 350 degrees. Boil water and ½ cup sugar in small saucepan, until sugar is dissolved. Remove syrup from heat. Squeeze enough juice [2 lemons] to measure ½ cup and stir into syrup.
- › Remove zest from remaining lemon in strips with a vegetable peeler. Cut zest lengthwise into thin julienne strips. Reserve lemon.
- › Blanch zest in a saucepan of boiling water 1 second, then drain in a sieve and add to syrup. Cut away any remaining pith from lemon. Working over a bowl, cut segments free from membranes.
- › Spread butter in a 10 inch heavy ovenproof skillet. Arrange figs, cut sides up, slightly overlapping in 1 layer. Sprinkle with remaining 2 teaspoons sugar and bake until figs are softened and begin to exude juice but still hold their shape [25–30 minutes].
- › Transfer figs with a slotted spoon to a shallow serving bowl and put skillet over a burner at moderately high heat.
- › Add syrup and deglaze skillet by boiling until syrup is reduced to about ¾ cup [6–8 minutes]. Add lemon segments and any juices in bowl and pour syrup [with lemon segments] over figs. Cool to room temperature before serving.

SPAGHETTINI & LEMON

serves four people | time twenty minutes

ingredients

- › 1 pound spaghetti
- › zest and juice of 1 lemon
- › 1 stick butter, cut into small pieces
- › 1 cup ricotta salata cheese or parmesan [coarsely grated]
- › 2 tablespoons fresh chives, or scallion greens [thinly chopped]
- › salt and pepper

method

- › In a large pot of boiling salted water, cook 1 pound of spaghetti [or thin spaghetti] until al dente according to package instructions.
- › Grate the zest of 1 lemon into a large pasta bowl. Juice the lemon and add juice to the bowl. Stir in 1 stick butter, cut into small pieces, and 1 cup coarsely grated ricotta salata cheese or parmesan.
- › Add drained pasta to lemon sauce, and sprinkle in 2 tablespoons of pepper. Toss well and serve.

SHAKER LEMON PIE

serves five people | time one hour

ingredients

- › 4 large lemons
- › 4 cups granulated sugar
- › pâte brisée to make one double-crust 10 inch pie or 12 hand pies
- › 9 eggs [well beaten]
- › 2 egg whites [beaten with a fork]

method

- › Wash and cut 2 lemons into paper-thin slices. Remove peel and pith of remaining lemons and slice the flesh very thinly; put it with the other slices in a large mixing bowl. Add sugar and toss well. Cover the bowl with plastic wrap and let the mixture rest overnight.
- › The next day, preheat oven to 450 degrees. Press a circle of pastry into an 11 inch pie plate and chill.
- › Add beaten eggs to the lemon mixture, and mix well. Turn mixture into prepared pie shell, neatly arranging some of the lemon slices on top. Cut long, even slashes 1 inch apart in the other pastry round, and place on top of filling. Crimp edges of the pie to seal. Brush top and edges with egg-white glaze. Bake for 15 minutes.
- › Reduce oven temperature to 375 degrees and continue baking for 30 minutes, or until the crust is golden and shiny. Let cool on a rack before serving.

CANDIED LEMON ZEST

serves eight people | **time** forty five minutes

ingredients

- › 4 lemons [well scrubbed]
- › 2 cups sugar
- › 1 cup cool water

method

- › Remove zest from lemons with a vegetable peeler, keeping pieces long. Remove white pith using a paring knife. Cut into a fine julienne using a very sharp knife. Place all of the julienned zest in a small bowl and cover with boiling water. Let stand 30 minutes; drain.
- › Bring sugar and the cool water to a boil in a small saucepan over medium-high heat. When sugar is completely dissolved, add julienned zest, reduce heat to mediumlow, and cook 10 minutes. Remove from heat, cover, and let stand overnight. Store the zest in syrup in an airtight container in the refrigerator for up to 2 weeks.

KALE SALAD & LEMON

serves four people | time ten minutes

ingredients

- › 1 large bunch kale [washed and trimmed of stems]
- › 4 ounces pecorino romano [grated]
- › 2 lemons [juiced]
- › ½ cup olive oil
- › kosher salt and fresh black pepper [to taste]

method

- › Roll several kale leaves lengthwise and using the point of a chef's knife, cut away the thick center stem. Discard. Roll the remaining stack of deveined leaves into a tight cigar shape and slice into thin ribbons.
- › Toss the shaved kale with the cheese. Whisk lemon juice and olive oil and pour over the salad.
- › Taste and season with salt and pepper. Let the salad sit at room temperature for an hour before serving.

GLAZED LEMON COOKIES

serves twenty people | time thirty minutes

ingredients

- › $\frac{3}{4}$ cup [$1\frac{1}{2}$ sticks] unsalted butter [at room temperature]
- › $\frac{3}{4}$ cup granulated sugar
- › 2 large egg yolks
- › $\frac{1}{2}$ teaspoon pure vanilla extract
- › $\frac{1}{4}$ teaspoon kosher salt
- › 2 cups all-purpose flour
- › 1 cup confectioners' sugar
- › 2 tablespoons fresh lemon juice and more if necessary
- › 1 teaspoon grated lemon zest

method

- › With an electric mixer, beat the butter and granulated sugar until fluffy. Add the egg yolks, vanilla, and salt and beat to combine. Gradually add the flour, mixing until just incorporated.
- › Divide the dough in half and shape into $1\frac{1}{4}$ inch diameter logs. Wrap in wax paper and refrigerate until firm [about 30 minutes].
- › Heat oven to 350 degrees. Slice the logs into $\frac{3}{8}$ inch thick pieces and space them $1\frac{1}{2}$ inches apart on parchment-lined baking sheets. Bake until lightly golden, 16–20 minutes. Let cool on the baking sheets for 5 minutes, then transfer to cooling racks to let cool.
- › In a small bowl, whisk together the confectioners' sugar, lemon juice, and zest until it forms a thick but pourable glaze [add more lemon juice if necessary]. Dip the top of each cookie into the glaze and let them set for about 15 minutes.