

6 large egg yolks
1 cup plus 2 T sugar
¼ cup cornstarch
1 T finely grated lemon zest,
plus more for garnish (optional)
¼ T coarse salt
3½ cups milk
1 Cup freshly squeezed
lemon juice
1 Cup heavy cream

Lemon Pudding

- 1** In a medium saucepan (off heat), whisk yolks, 1 cup sugar, cornstarch, lemon zest, salt, and ½ cup of the milk until completely smooth; gradually whisk in remaining 3 cups milk.
- 2** Place saucepan over medium heat; bring to a gentle simmer, whisking occasionally (mixture will thicken when it reaches a simmer). Remove from heat; whisk in lemon juice.
- 3** Pour mixture through a fine-mesh sieve into a medium bowl. Divide evenly among serving dishes; refrigerate, uncovered, until chilled, about 1½ hours. (To store overnight, cover dishes tightly with plastic once pudding has chilled.)
- 4** To serve, whip cream with remaining 2 tablespoons sugar until soft peaks form. Spoon over puddings; garnish with extra lemon zest, if desired.

notes: