

Lemon Pudding

INGREDIENTS

1 Tablespoon finely grated lemon zest

1 Cup freshly squeezed lemon juice

½ Cup cornstarch

3½ Cups milk

1 Cup plus 2 tablespoons sugar

¼ Teaspoon coarse salt

1 Cup heavy cream

DIRECTIONS

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 1 ½ 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.