

# LEMON CREAM

MAKES ABOUT 8 CUPS

This basic lemon cream recipe can be used for many dessert applications. You can use it as a cake filling or a topping. Or use just the lemon curd (without the whipped cream folded in) in a tart or lemon meringue pie.

**1 tablespoon unflavored powdered gelatin (a little more than 1 envelope)**

**1/4 cup cold water**

**1<sup>3</sup>/<sub>4</sub> cups sugar**

**1 tablespoon grated lemon zest**

**5 large eggs**

**4 large egg yolks**

**1<sup>1</sup>/<sub>2</sub> cups lemon juice (about 8 lemons)**

**1 cup sour cream**

**1/2 pound (2 sticks) unsalted butter, cubed**

**2 cups heavy cream, whipped to stiff peaks**

In a small bowl, sprinkle the gelatin over the water to soften.

In a medium saucepan, combine the sugar, lemon zest, whole eggs, egg yolks, lemon juice, and sour cream and heat gently, whisking constantly, until the mixture thickens enough to coat the back of a spoon. Do not let it boil. It will bubble once or twice, but do not overcook or you risk actually scrambling the eggs. Stir in the softened gelatin until melted.

With a hand blender (or in a stand blender), blend in the butter and continue to blend until the mixture cools down a bit. Transfer to a bowl and place a piece of plastic wrap directly on the surface to keep a skin from forming. Refrigerate for at least 4 hours or overnight.

When ready to use, fold in the whipped cream.

**INSIDER TIP • BLOOMING GELATIN**

The term for softening gelatin before you use it is “bloom,” which, although it describes the swelling of the gelatin when it’s combined with cold water, actually comes from a man named Bloom, who developed a test for the gelling strength of gelatin.