

Lemon Pots de Creme

From: Pastry Chef Cheryl Hanewich Serves: 4

Ingredients:

1/2 cup sugar

1/2 cup fresh squeezed lemon juice

1/2 cup egg yolks

1 cup heavy cream

- Heat sugar and lemon juice in a saucepan until sugar dissolves.
- Mix together yolks and cream in a separate bowl.
- Add to lemon juice mixture. Wisk to combine.
- Pour into small ramekins about 4 to 5 ounces each.
- Place ramekins in a roasting pan and fill half way with hot water.
- Cover with foil.
- Bake 325° for about 25 to 30 minutes, until just set.
- Remove from pan and chill at least 2 hours.
- Serve with a dollop of sweetened cream and fresh berries.

A cool and refreshing dessert that can be made ahead and doesn't take a lot of time to make is a welcome addition to any summer meal. Remember my philosophy is **LIFE IS TOO SHORT, EAT THE DESSERT FIRST!**