



CHEF INSPIRED DESSERT CONCEPTS

RECIPE: Grilled Blueberry
Palooza Sammie

INGREDIENTS:

- Blueberry Oat Pullman
- Meyer Lemon Ricotta
- Micro Greens
- Key Lime Yuzo Curd

DIRECTIONS:

- Grill a slice of Blueberry Oat Bread to golden brown.
- Cut slice in half.
- Place a spoon of lemon Ricotta in the center of the plate.
- Pipe Yuzu curd in a swish pattern on plate.
- Place one half of grilled Pullman on plate over Ricotta Lemon.
- Place second half of Pullman over 1st first. Place wood skewer through Pullman slices.
- Garnish with fresh blueberries and mico-greens.



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RECIPE: Meyer Lemon
Curd

INGREDIENTS:

- 2 large eggs, plus 2 large egg yolks
- ½ cup sugar
- 1 ½ tsps finely grated zest and 1/3 cup juice from 2 Meyer Lemons
- Small pinch Kosher salt
- 2 tbsps of unsalted butter

DIRECTIONS:

- Fill a medium saucepan with 2 inches of water and heat over medium heat until barely bubbling.
- Combine the eggs, egg yolks and sugar in a heatproof bowl that fits over the opening of the pot without touching the water below. Place over the pot and whisk constantly until the mixture thickens, becomes pale and forms a ribbon when a whisk is pulled out, registering 140 degrees on an instant-read thermometer. Remove the bowl from the heat.
- Stir in zest, juice and salt. The custard will be thin, so return bowl to its berth over the water in the pot (on medium heat) and continue to stir as the mixture thickens.

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RECIPE:

INGREDIENTS:

DIRECTIONS:

Meyer Lemon Curd (continued)

At 170 degrees, the custard will be as thick as chocolate sauce and when you run your finger across the back of a coated spoon, it should leave a trail.

For a velvety texture, press the custard through a fine-mesh strainer to remove any flecks of zest or egg.

Whisk in the butter one small cube at a time, to form a smooth glossy curd.

Cool, cover and refrigerate for at least 8 hours, during which time it will thicken and its lemony flavor will develop



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RECIPE: Yuzu Curd

INGREDIENTS:

- 2 ½ cups sugar
- ½ cup yuzu zest from 10-11 yuzus (*fill in with citrus zest if needed*)
- 1 cup citrus juice (*use as much yuzu juice as you have, and fill in gap with lemon or grapefruit juice*)
- ¾ unsalted butter, *slice into small pieces*
- 4 whole eggs, *beaten until light and frothy*
- 7 egg yolks

DIRECTIONS:

Mix together the yuzu zest and sugar in bowl and let sit for 20 minutes.

In a heavy duty thick-bottomed pot, combine all ingredients including the sugar zest mixture.

Turn heat on very low and start whisking everything together. The butter will start to melt; keep whisking.

Once the butter is melted all the way and the mixture is smooth, turn the heat to medium. Keep whisking. DO NOT STOP or the eggs will curdle and texture will be off. It will take a few minutes for the curd to start to thicken. Keep whisking until the consistency of thick pudding. Pull off the heat.