



lemon & blueberry napoleon

serves 6

so many of you have asked us for this recipe, so here it is! it is also on our menu right now if you want it and don't want to make it. we came up with this dish after the girls and i went to the blueberry farm off ross station road near iron horse. my girls are hooked! we even eat it for breakfast!

for the lemon cream:

juice of 7 lemons

1 3/4 cups sugar

6 whole eggs

9 egg yolks

1 1/4 cups butter

1 cup heavy cream, whipped

for the blueberry sauce:

3 pints fresh blueberries

1/2 cup sugar

1 teaspoon freshly squeezed lemon juice

1 teaspoon vanilla extract

for the filo "cookies":

5 sheets filo, thawed

6 tablespoons melted unsalted butter

1/3 cup sugar

To make the lemon curd, heat the lemon juice, sugar, eggs, and yolks in a large saucepan over very low heat, and whisk until the eggs have broken up and the sugar has dissolved. (we heat it directly on the heat and watch it carefully - others can double boil it...) Add half the butter and continue to whisk constantly. At this point the eggs will start to cook and the mixture will coat the back of a spoon. Add the remaining butter and continue stirring until the mixture becomes very thick. Remove from the heat, strain, and set in an ice bath to cool. Once completely cooled, fold in the whipped cream.

To make the blueberry sauce, in a small saucepan on medium-high heat, combine 1/2 of the blueberries with the sugar and the lemon juice and bring to a simmer until the sugar dissolves, about 5 minutes. Add the remaining blueberries and the vanilla extract. Let cool. (this also makes a great sauce for pancakes or waffles! this sauce holds for about a week.)

To make the filo cookies, preheat the oven to 350. Line a baking sheet with parchment. Lay your first sheet of filo on the baking sheet, brush with the butter and sprinkle with the sugar. Lay another sheet of filo on top and repeat the buttering and sugaring process until all the sheets have been used. Cut the filo stack 4 x 5 (into squares) and bake until golden about 15 minutes.

To assemble, place a filo cookie on each plate. Dollop with the lemon cream and top with the blueberry sauce and another filo cookie. Dollop the lemon cream, top with the blueberry sauce and another filo cookie.