

Fluffy Lemon Custard

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  4 h

Serves:  4

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: The Heimishe

Kitchen (Nitra Cookbook)

Creamy, airy lemon custard is a light and refreshing finale to a heavy Yom Tov meal. Can be served alone, with a simple garnish as pictured here, or layered with fruit or Pesach crumbs in parfait glasses.

Ingredients (9)

Main ingredients

- 3/8 cup Gefen Potato Starch
- 1 and 1/4 cups water
- juice of 1 lemon
- juice of 1 orange
- 1/4 cup sugar

- pinch of salt
 - 1 tablespoon shortening
 - 2 eggs, separated
 - chopped nuts for garnish
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Start Cooking

Make the Custard

1. Blend starch with a bit of water and juice to make a thin cream.
2. Bring rest of water, juices, sugar, salt and shortening to a boil. Pour over blended starch. Mix and return to pan to cook for one minute. Cool slightly.
3. Beat egg yolks and add them to the custard, adding more sugar or lemon juice if necessary. Cool.
4. Beat egg whites until stiff. Gently combine custard and egg whites.

To Serve

1. Pour into dessert dishes and garnish with nuts or lemon wedges.

Credit

Styling and Photography by Jennifer Chetrit