

LEMON BOMB WITH RASPBERRY SAUCE

SERVES 6–8

Hester Kirkham, Hester Hodde

Raspberry Sauce adapted from *Barefoot Contessa Make It Ahead*

Place meringues in a food processor and process until they are turned to powder.

Whisk the lemon curd, cream, egg whites, lemon zest, and juice in a bowl until well blended. Add to the meringue powder and process until smooth.

Pour into a 4-qt baking dish or individual ramekins.

Cover with foil or plastic wrap and freeze.

Raspberry Sauce

Place sauce ingredients, except the liqueur, in a saucepan and simmer on low heat for 4 min. Puree in a blender or food processor. Stir in liqueur and chill.

To serve, scoop Lemon Bomb into serving dishes, top with fresh raspberries (optional), and drizzle with raspberry sauce.

Serve with a shortbread cookie.

DEEDEE'S NOTES:

- Recipe may be prepared 3–4 days in advance. Cover and freeze Lemon Bomb. Refrigerate raspberry sauce.
- To make serving easier, once the Lemon Bomb has frozen, scoop into individual servings and return to freezer.
- Recipe would also be delicious served with Almond Macaroons, featured in EE February newsletter and on the EE website.

INGREDIENTS

LEMON BOMB

5 oz baked meringues, vanilla flavor

2 11-oz jars lemon curd*

2 ½ cups heavy whipping cream

4 egg whites

zest and juice of 3 lemons

RASPBERRY SAUCE

1 pint raspberries

½ cup sugar

12 oz seedless raspberry jam

1 tbsp Chambord liqueur

OPTIONAL

Raspberries to garnish

Shortbread cookies

* Hester recommends

Wilkin & Sons brand

