



Vertuo Desserts

by Evelyn Jacob • podsNespresso.com

LEMON POTS DE CREMÈ VERTUO CUPS

Ingredients

Finely grated zest of 4 lemons
3/4 cup fresh lemon juice
1/4 cup granulated sugar

3-1/2 cups heavy cream
1/4 cup granulated sugar
(2 tsp. pure vanilla extract)

1/4 cup granulated sugar
10 large egg yolks

Put a large pot of water on to boil for the water bath. Position a rack in the middle of the oven and heat the oven to 325°F. In a small saucepan, combine the lemon zest, juice, and 1/4 cup of the sugar. Simmer until reduced to 1/2 cup, about 15 minutes; set aside. In a medium saucepan: combine the cream and 1/4 cup sugar and bring to just below boiling. Remove from the heat. In a medium bowl, beat the egg yolks with 1/4 cup sugar until smooth

Gently whisk a ladleful of the hot cream into the yolks and then whisk the yolk mixture into the saucepan with the rest of the cream. Cook slowly, stirring constantly, until the mixture reaches 170°F on an instant-read thermometer, 3 to 4 minutes. Stir in the reserved lemon syrup. If you're using vanilla extract, stir it in now. Divide the mixture among the Nespresso cups. Pull out the oven shelf, put the roasting pan on it (be sure it's stable), and pour enough boiling water into the roasting pan so that it comes halfway up the sides of the cups.

Bake for 25 to 30 minutes—start checking early—until the custards are set about 1/4 inch in from the sides, the centers respond with a firm jiggle (not a wavelike motion) when you nudge the pan, and the centers of the custards register 150° to 155°F on an instant-read thermometer (the hole left by the thermometer will close up as the custards firm).

Let the custards cool to room temperature in their water bath. Remove the custards from the bath, cover them with plastic, and refrigerate for at least 8 hours. Garnish with a dollop of sweetened whipped cream and candied zest or flowers, if you like.