



Caramelized Puff Pastry with Cream Cheese Mousse,

Lemon, and Fresh Island Berries

Ingredients

Cream Cheese Mousse:

8 oz cream cheese
2 teaspoons lemon juice
1 cup heavy cream
2 Tablespoons sugar

Lemon Curd:

Yield: 1 cup
2/3 cup sugar
Zest from 1 lemon
1/3 cup lemon juice
4 egg yolks
6 Tablespoons of room temp butter

Directions

Cream Cheese Mousse:

1. In a mixer with a paddle, paddle room temperature cream cheese, lemon juice and sugar
2. Scrape down sides and mix until fluffy
3. Gradually add heavy cream. Mix until completely smooth.
4. Use a piping bag to pipe the mousse or you can also pour it into a graham cracker crust and let sit for 30 min for a no bake cheesecake!

Lemon Curd:

1. This recipe works best with a double boiler. If you don't have a double boiler you can boil water in a pot and place a metal mixing bowl on top of the pot- just be careful the bowl will get hot so use a towel or pot holder to handle the bowl.
2. Place the sugar, zest, and juice in the top of your double boiler (or in your bowl).
3. Once hot, whisk in egg yolks and whisk constantly so the eggs don't curdle.
4. Whisk until thick
5. Remove from heat and whisk in butter
6. Pour into a bowl to cool

Making puff pastry from scratch is a long process. We suggest buying puff pastry dough from your grocery store in the freezer section. Let the dough warm up slightly. Sprinkle a handful of sugar on your work surface, place the dough on top of the sugar, sprinkle another handful of sugar on top of the dough and roll it out slightly with a rolling pin. Don't roll too thin- just enough to get the sugar to stick to either side. Cut pastry dough into desired shapes- for this dessert I used rectangles but you could do circles too.

Place dough on a sheet pan lined with parchment paper. Place another piece of parchment paper on top of your dough. Then place another empty sheet pan on top to sandwich the dough between the two pans. This keeps your dough from getting too fluffy and helps it caramelize evenly.

Bake in the oven at 350F for 15-20 minutes or until golden brown.