Chef from the Hood Recipes

Chef:
Patrick Martin

Restaurant:
The Charcuterie

Recipe:
Lemon Pot de Creme!

Ingredients:

8 whole lemons
1 1/4 cup sugar
4 whole eggs + 8 egg yolks
2 1/2 cups cream
(Note: Leftover egg whites make a terrific omelette, quiche or simple meringue cookies!)

Chef Patrick Martin¹s lemon pot de creme is a refreshing ending to a summer meal and in typically brilliant French style, takes just a few simple ingredients to create an utterly elegant and sophisticated dessert! Recipe serves eight.

Wash lemons, and zest one of them. Juice all lemons (to equal about 1 cup of juice) add the zest and sugar, mixing well. Add whole eggs and yolks and mix well. Finally add the cream and mix well. Pour into a bain Marie or divide into eight 4 oz. ramekins and place in a covered pan with water halfway up the sides of the ramekins. Place in a 325° oven for 1 hour to set the custard. Chill & serve!