

Easy Lemon Curd Parfaits

Ingredients:

- 1 Cup Fresh lemon juice
- zest of one medium lemon
- 1 Cup castor sugar
- 1/2 Cup melted butter
- 2 large eggs
- 2 Tbsp. softened butter

Cream Cheese "Fluff"

- 4 oz. Cream cheese, cold, cut into 1 inch cubes
- 1 Cup heavy cream, very cold
- 1 1/2 Tbsp. Non-fat dry milk powder
- 1/2 Cup Confectioners' sugar
- 1/2 tsp. vanilla bean paste or 1/2 tsp. vanilla is fine also



Directions:

In an 8 cup capacity measuring cup or bowl (such a Pyrex), place all of the ingredients (except the extra 2 tablespoons of soft butter) and heat on high in one minute increments; stopping each minute to whisk mixture. Continue heating until mixture coats the back of a heat proof spatula and registers at least 185 degrees F. (This will take about 7-10 minutes). Note: Do NOT place in a 4 cup measuring cup; the curd will expand around the 6-minute mark and you'll end with it overflowing. Strain through a fine mesh strainer to catch any bits of egg material and also the zest (zest is just there for flavor). Whisk in the 2 tablespoons of soft butter and then place a piece of plastic wrap directly on the surface of the curd and chill until ready to assemble.

Cream cheese Fluff:

In a medium bowl beat the cream cheese until it is a spreadable consistency and free of lumps. Set aside.

In a stand mixer bowl or large bowl place the cold heavy cream, the non-fat milk powder, confectioners' sugar, and vanilla bean paste. With the whisk attachment beat until stiff peaks. Add the cream cheese and gently beat until combined; avoiding overbeating. Keep cold until ready to use.

To assemble the parfaits:

In the bottom of your dishes place a layer of crushed cookies, followed by some lemon curd, followed by some cream cheese "fluff", followed by some bits of the chopped candied lemon peel over the fluff. Repeat once more with cookie crumbs, then curd and ending with the cream cheese fluff. For the last layer of fluff pipe a decorative swirl with a piping tip or simply a dollop, and top with a few more bits of the candied lemon. Keep cold until ready to serve.