

Strawberry Lemonade Dessert

Courtesy of Executive Chef Leo Gianulis- Hyatt Regency Newport Beach



This dessert has four components. In addition to the fresh strawberries, below are three recipes for the other three elements. This includes the: lemon cake, lemon curd and lemon cream.

Lemon Cake

(Yield: 12 Servings)

Ingredients:

- 2 cups All Purpose Flour
- 3 tsp Baking Powder
- ½ tsp Salt
- ¾ cup Sugar
- 1 ea. Large Egg
- 1 cup Milk
- ¼ cup Canola Oil
- 2 ea. Zest of Meyer Lemons
- 1 ea vanilla bean scraped

Instructions:

1. Preheat oven to 350.
2. Spray large baking pan and line with parchment paper. Make sure paper is flat and remove air pockets. Spray again.
3. Stir together the flour, baking powder, salt and sugar in a large bowl. Make a well in the center. In a small bowl or 2 cup measuring cup, beat egg with a fork. Stir in milk, lemon zest, vanilla and oil. Pour all at once into the well in the flour mixture. Mix but do not over beat. The batter will be slightly lumpy. Pour the batter into paper lined pan.
4. Bake for 35 minutes.
5. Cool down. Dice into 1"x1" cubes and store.
6. Label and date.

Lemon Curd

(Yield: 3quarts)

Ingredients:

- 6 cups Meyer Lemon Juice
- 36 oz. Butter (Cubed and Soft)
- 78 oz. Sugar
- 24 ea. Large Egg
- 3 ea. Zest of Meyer Lemon

Instructions:

1. Combine lemon juice, half of the sugar and zest in a pot, bring to simmer.
2. Mix eggs and the rest of sugar together a large mixing bowl.
3. Temper eggs some of the lemon juice mixture.
4. Return the tempered eggs to the pot, heat over medium heat.
5. Cook until thickened, whisking vigorously until coats back of spoon.
6. Strain mixture through chinos, into a clean mixing bowl.
7. Whisk softened butter slowly to incorporate.
8. Put bowl over an ice bath till completely cool.
9. Store in glass container, label and date.

Meyer Lemon Cream

(Yield: 3quarts)

Ingredients:

- 32 oz. Meyer Lemon Curd
- 32 oz. Devonshire English Cream

Instructions:

- 1) Combine ingredients in bowl of kitchen-aid with paddle attachment.
- 2) Mix to incorporate. Store until needed to assemble the dessert.