



BLACKBERRY LEMON PARFAITS

- 2 cups fresh blackberries (or any combination of fresh berries)
- 1 tbsp. sugar
- 2 tbsp. limoncello
- 1 tbsp. finely grated lemon peel
- 1 jar lemon curd
- 4 ounces gingersnap cookies (vanilla wafers, graham crackers) — crush cookie in plastic bag to approx. 1/2 inch pieces
- 1 1/2 cups chilled whipping cream
- 1/2 cup mascarpone cheese
- 2 tbsp. sugar

Toss berries, 2 tablespoons sugar, limoncello and lemon zest in a bowl, lightly crushing some of the berries to release their juices. Cover and refrigerate until sugar dissolves and juices form, approximately 3 hours.

Transfer lemon curd from jar to small bowl and let come to room temperature, whisking to loosen a bit. If the curd is still too thick to easily spread, add 1 teaspoon lemon juice and microwave for 10 seconds.

Beat whipped cream, mascarpone cheese and remaining 2 tablespoons sugar in electric mixer until soft peaks form.

ASSEMBLY: Arrange parfait glasses or compote cups on work surface. Place 4 - 6 berries in bottom of each cup, then top with approximately 1/4 cup whipped cream, smoothing to edges. Add 1 tablespoon (or more) lemon curd, smoothing to edges as much as possible. Top with a layer of crushed cookies; repeat layering. Top with remaining cream, cover and chill for at least 1 hour. When ready to serve, spoon remaining berry mixture and juices over each parfait.

NOTE: The first time I made these, I neglected the final chilling and they tasted just as good, but not quite as set when chilled.

Adapted from Bon Appetit, August 2010.