



TWO JEWS MAKING FOOD, EPISODE 31

Lemon Blueberry Icebox Cake 10-Minute Lime Cracker Pie Pisco Sour

LEMON BLUEBERRY ICEBOX CAKE

from Bon Appétit

INGREDIENTS

8 ounces mascarpone or plain whole-milk Greek yogurt, room temperature
3/4 cup powdered sugar
2 tablespoons finely grated lemon zest
2 1/2 cups chilled heavy cream
1 cup homemade or store-bought lemon curd, divided
16 graham crackers, divided
1 1/2 cups Blueberry Jam
Fresh blueberries

INSTRUCTIONS

STEP 1

- Line a 9x5" loaf pan with plastic wrap, leaving overhang on all sides.
- Using an electric mixer on medium-high speed, beat mascarpone, powdered sugar, and lemon zest in a large bowl until fluffy, about 4 minutes.
- Reduce speed to low; gradually add cream.

- Increase speed to medium as mixture thickens; beat until medium peaks form.
- Transfer two-thirds of mascarpone mixture to another large bowl and fold in ½ cup lemon curd.
- Cover the remaining mascarpone mixture.

STEP 2

- Place a single layer of graham crackers over the bottom of the plastic-wrapped pan, breaking as needed to fit.
- Using a small offset spatula, evenly spread a quarter of lemon cream over graham crackers.
- Dollop ½ cup jam over top, then gently spread evenly over lemon cream.
- Drizzle ¼ cup lemon curd over.
- Spoon a third of the remaining lemon cream over the curd and top with another layer of graham crackers.
- Repeat the layering process with half of the remaining lemon cream, ½ cup jam, and remaining lemon curd.
- Finish with a final layer of lemon cream, then graham crackers.
- Cover with plastic wrap; freeze for at least 6 hours.
- Cover and chill the remaining jam until ready to serve the cake.

STEP 3

- Uncover the cake and invert the pan onto a platter.
- Using the plastic overhang to help you unmold cake, peel off the plastic.
- Spread top and sides of cake with reserved mascarpone mixture (if the mixture looks a little loose, whisk until soft peaks form before using).
- Chill in the freezer at least 15 minutes.

STEP 4

- Just before serving, mix blueberries into reserved jam and spoon over cake.

TIP

Make Ahead: The cake can be made 2 days ahead. Cover and keep frozen.

LEMON CURD (if you want to make your own)

Recipe by Ina Garten

INGREDIENTS

3 lemons

1 1/2 cups sugar
1/4-pound unsalted butter, room temperature
4 extra large eggs
1/2 cup lemon juice (3 to 4 lemons)
1/8 teaspoon kosher salt

INSTRUCTIONS

- Using a carrot peeler, remove the zest of 3 lemons, being careful to avoid the white pith
- Put the zest in a food processor fitted with a steel blade.
- Add the sugar and pulse until the zest is very finely minced into the sugar.
- Cream the butter and beat in the sugar and lemon mixture.
- Add the eggs, 1 at a time, and then add the lemon juice and salt.
- Mix until combined.
- Pour the mixture into a 2-quart saucepan and cook over low heat until thickened (about 10 minutes), stirring constantly. The lemon curd will thicken at about 170 degrees (F), or just below simmer.
- Remove from the heat and cool or refrigerate.

BLUEBERRY JAM

INGREDIENTS

2 teaspoons (6g) cornstarch
2 teaspoons fresh lemon juice
1 Tablespoon (15ml) warm water
2 cups (380g) fresh or frozen blueberries
2 Tablespoons (25g) granulated sugar
1 teaspoon lemon zest

INSTRUCTIONS

- Whisk the cornstarch, lemon juice, and warm water together in a small bowl until the cornstarch has dissolved. Set aside.
- Warm the blueberries and sugar together in a small saucepan over medium heat. Stir continuously for 3 minutes until the blueberry juices begin to release.
- Add the cornstarch mixture and continue to stir for another 2-3 minutes, smashing some blueberries as you go. The mixture will start to thicken.
- Remove from heat and stir in the lemon zest.
- Set aside to cool completely (stick in the fridge to speed it up).

10-MINUTE LIME CRACKER PIE

by J. Kenji Lopez-Alt

INGREDIENTS

2 (14-ounce/396ml) cans of sweetened condensed milk

2 cups (470g) heavy cream

1 tablespoon finely grated lime zest, plus more for serving

1/2 cup (120g) freshly squeezed lime juice (from about 8 limes)

10 ounces (285g) Ritz crackers (85 crackers, from about 3 sleeves)

INSTRUCTIONS

- Whisk together, by hand or with a hand blender, the condensed milk and heavy cream in a large bowl until combined. Add the lime zest and juice and whisk until thickened, about 1 minute.
- Spread 1 cup (240ml) of the condensed milk mixture on the bottom of a deep-dish pie plate, an 11-inch (28cm) oval casserole, or a similar large shallow dish.
- Top with a single layer of Ritz crackers.
- Repeat, alternating layers of filling and crackers, until the dish is full, finishing with a layer of filling.
- Sprinkle extra lime zest on top
- Cover and refrigerate for at least 2 hours or overnight—the longer you wait, the more the crackers will soften and meld with the filling.
- Serve cold, zesting more of the fresh lime over the top, if you like.

PISCO SOUR

INGREDIENTS

2 oz. Pisco

1 oz. Simple Syrup or Agave

1 oz. Juice of a fresh lime

1 oz. Aquafaba (chickpea water – drained from a can of chickpeas!)

3 drops Angostura Bitters For garnish

Ice cubes - enough to fill the shaker

INSTRUCTIONS

- Measure out your ingredients.
- Place ingredients in a shaker with your ice and shake vigorously.
- Alternatively, If you do not have a shaker, use a blender and blend with ice (note the consistency will change with the blended ice).
- Serve in your martini/old-fashioned glass and garnish with 3 drops of Angostura bitters and enjoy!