

Lemon Drop

	Makes 5 Servings	Makes 10 Servings	Makes 15 Servings
Lemon Gel			
Gelatin	½ ounce	¾ ounce	1 ¼ ounces
Lemonade	8 ounces	12 ounces	1# 4 ounces
Water	10 ounces	15 ounces	1# 9 ounces
Sugar	5 ounces	7 ½ ounces	12 ½ ounces
Vodka	10 ounces	15 ounces	1# 9 ounces

Lemon Curd			
Butter	8 ounces	1#	1# 8 ounces
Sugar	7 ounces	14 ounces	1# 5 ounces
Fresh Lemon Juice	5 ounces	10 ounces	15 ounces
Lemon Zest	1 lemon	2 lemons	3 lemons
Eggs, beaten	4 each	8 each	12 each
Heavy Cream	12 ounces	1# 8 ounces	3# ounces
Powdered Sugar	4 ounces	8 ounces	12 ounces
Pure Vanilla Extract	2 teaspoons	4 teaspoons	2 tablespoons

Lemon-Cornmeal Dough	Makes 24 cookies	Makes 48 cookies	Makes 72 cookies
Rolled Oats	1 ½ ounces	3 ounces	5 ½ ounces
All-Purpose Flour	3 ½ ounces	7 ounces	10 ½ ounces
Granulated Sugar	2 ¾ ounces	5 ½ ounces	8 ¼ ounces
Cornmeal	2 ounces	4 ounces	6 ounces
Salt	¼ teaspoon	½ teaspoon	¾ teaspoon
Unsalted Butter, melted and cooled	4 ounces	8 ounces	12 ounces
Whole Eggs	1 each	2 each	3 each
Lemon Zest	1 lemon	2 lemons	3 lemons
Pure Vanilla Extract	½ teaspoon	1 teaspoon	1 ½ teaspoon
Thyme, Ground (Optional)	¼ teaspoon	½ teaspoon	¾ teaspoon
Thyme Leaves (Optional)	As needed	As needed	As needed

Lemon-Cornmeal Dough

1. Preheat the oven 350 degrees F.
2. Using a food processor, mix the oats until powdery – about 30 seconds.
3. Add the flour, sugar, cornmeal, and salt to the oats and blend.
4. In a medium bowl, whisk together the butter, egg, lemon peel, vanilla, and ground thyme.
5. With the food processor on, add the butter mixture to the flour mixture and process until the dough just comes together. Rinse the medium bowl, dry, and flour lightly.
6. Transfer dough to the prepared bowl and knead to blend. Divide the dough into 2/4/6 discs. Wrap with plastic wrap and refrigerate for at least 15 minutes.
7. Transfer 1 dough disk to a lightly floured surface and roll to a ¼ inch thickness. Cut out desired shapes.
8. Place cut outs on a parchment paper lined double sheet pan. Sprinkle with thyme leaves.
9. Bake for 9 minutes. Remove from oven and allow to cool.

Lemon Gel

1. Bloom the gelatin with the water.
2. After the gelatin has bloomed, add sugar and melt over low heat.
3. Pour lemonade and vodka into a large bowl.
4. After the gelatin has melted stir into lemonade.
5. Pour into glasses and place in refrigerator for at least 60 minutes.

Lemon Curd

1. In a pot, combine butter, sugar, lemon juice, and lemon rind. Place on the stove at high heat and boil.
2. In a separate bowl, beat eggs and set aside.
3. After it has boiled, reduce heat.
4. Slowly pour the boiled mixture into the eggs while whisking at the same time. This is called tempering.
5. Place the tempered eggs back into the pot and cook while constantly whisking until filling is thick.
6. Place in a clean bowl and place plastic wrap over the top of the curd. Place in the refrigerator to cool slightly, about 15 – 30 minutes.
7. After cooled, carefully pour a thin layer over the lemon gel.
8. Place in refrigerator to cool, about 30 minutes.
9. Place the heavy cream, powdered sugar, and vanilla extract in a mixing bowl and whip to soft peaks.
10. When curd has set, use a spoon to dollop the whipped cream over the dessert. Place a lemon cornmeal cookie into the cream and serve.

