



## CHEF INSPIRED DESSERT CONCEPTS

**RECIPE:** Spring is Here

**INGREDIENTS:**

- Manifesto® Lemon Blueberry Cookie
- Blueberry Compote
- Lemon Curd
- Lemon Gelato
- Basil & Mint Infused Oil
- Citrusy Crispy Meringue

**DIRECTIONS:**

- Place a smear of lemon curd on the plate
- Place half of the prebaked lemon blueberry manifesto cookie on the plate
- Place dots of lemon curd on the plate
- Place dots of blueberry compote on the plate
- Drizzle with basil and mint oil
- Quenelle or scoop lemon gelato on top of the cookie
- Place a chard of broken citrus meringue on top



## CHEF INSPIRED DESSERT CONCEPTS

**RECIPE:** Blueberry Compote

**INGREDIENTS:**

- ½ cup water
- ½ cup sugar
- 2 (3 by ½ inch strips) lemon zest
- 2 cups blueberries (10 oz)
- 1 ½ tbsp fresh lemon juice
- (makes 1 ½ cups)

**DIRECTIONS:**

- Boil water, sugar and zest in a 1-quart heavy sauce pan, uncovered, 5 minutes
- Discard Zest
- Stir in blueberries and simmer, stirring occasionally, until blueberries begin to burst, 3-5 minutes
- Remove from heat and stir in lemon juice
- Serve warm or at room temperature



## CHEF INSPIRED DESSERT CONCEPTS

**RECIPE:** Lemon Curd  
(Spring is Here)

**INGREDIENTS:**

- ½ cup fresh lemon juice
- 2 tps finely grated fresh lemon zest
- ½ cup sugar
- 3 large eggs
- ¼ stick ( 6 tbsps) unsalted butter, cut into bits

**DIRECTIONS:**

Whisk together juice, zest, sugar and eggs in a 2-quart heavy saucepan.

Stir in butter and cook over moderately low heat, whisking frequently, until curd is thick enough to hold marks of whisk and first bubble appears on surface, about 6 minutes.

Transfer lemon curd to a bowl and chill, its surface covered with plastic wrap, until cold, at least one hour.



## CHEF INSPIRED DESSERT CONCEPTS

**RECIPE:** Basil and Mint  
infused oil

**INGREDIENTS:**

- 2 cups packed basil leaves
- 1 cup packed mint leaves
- 1 cup vegetable oil
- Pinch of salt

**DIRECTIONS:**

Wash basil and mint leaves then blanch them in boiling water for 1 minute.

Remove and place in an ice bath to cool down. Squeeze out water and dry with paper towel

Place blanched basil and mint, the oil and salt into a blender or food processor and puree.

Let it settle a little then pour in glass container. Use immediately or refrigerate. Flavors are even more intense the next day.

Keeps for 1 week refrigerated.