

Mixed Berry Shortcake with Late Harvest Chardonnay Lemon Curd

¼ cup granulated sugar
½ cup dark rum
½ Tbsp lemon juice
1 cup blueberries
1 cup boysenberries, halved
1 cup raspberries
4 round shortcake cups
1 cup late harvest chardonnay lemon
curd (recipe follows)
2 cups sweetened whipped cream
4 sprigs fresh mint

6 large egg yolks
1¼ cup granulated sugar
⅔ cup fresh squeezed lemon juice
2 Tbsp late harvest chardonnay
¼ cup plus 2 Tbsp cold unsalted
butter

Easily the simplest dish in my repertoire, this was the first dessert I ever came up with. Even as I develop more and more complex recipes, I continue to serve this one on a regular basis. Maybe it has sentimental value for me. Maybe it's just plain good. Or maybe it's C – all of the above!

YIELD – 4 servings

Whisk the sugar, rum and lemon juice together in a large mixing bowl. Add the berries to the rum mixture and toss to coat. Cover the bowl with plastic wrap and let the berries macerate for 30 minutes.

To serve, place a shortcake cup in the center of a round dessert plate. Spoon ¼ of a cup of the lemon curd evenly over the top of the shortcake. Spoon ¼ of the berries over the shortcake so that they overflow onto the base of the plate. Evenly distribute the reserved rum mixture over each shortcake and top with whipped cream. Garnish with a sprig of mint and serve.

Late Harvest Chardonnay Lemon Curd

YIELD – 1 cup

Whisk the egg yolks and sugar together until they form a smooth mixture. Whisk in the lemon juice and wine and transfer the mixture to a saucepan over medium heat. Bring the mixture to a simmer. Reduce the heat to low and cook, stirring constantly, until the mixture thickens and coats the back of a spoon, about 4 minutes. Remove from the heat and transfer to a mixing bowl. Stir in the butter, 1 tablespoon at a time, until it is fully incorporated. Let the mixture cool to room temperature. Serve.