

The Pampered Chef®
Lemon-Scented Shortbread Dessert
Recipe

175 g butter, softened (do not substitute margarine), plus extra for greasing
1 lemon
85 g caster sugar
175 g plain flour, plus extra for dusting
85 g semolina
1 pot (300 ml) double cream
4 tablespoons luxury lemon curd
150 g blueberries
150 g raspberries
Sifted icing sugar, for dusting
Thinly pared lemon zest and fresh mint sprigs, to decorate (optional)

1. Preheat oven to 170°C/fan 150°C/Gas 3. Grease **Medium Round Stone with Handles** with butter; set aside. Using **Forged Cutlery Utility Knife**, very thinly cut 3–4 strips (lengthways) of zest from lemon (avoid cutting into bitter white pith beneath zest). Very finely chop lemon zest on **Cutting Board** using **Food Chopper** to measure 2 teaspoons zest; set aside. Save lemon (juice) for another use.
2. Cream remaining 175 g butter and the caster sugar together in **Classic Batter Bowl** until pale and creamy. Stir in lemon zest. Stir in 175 g flour and the semolina until mixture begins to bind; gather mixture together and knead lightly until smooth. Form dough into disc about 2 cm thick and place on prepared baking stone. Using lightly floured **Baker's Roller®**, roll out dough evenly to form a 23-cm round. Decoratively flute edges. Bake 25–30 minutes or until golden brown.
3. Remove baking stone from oven; cool shortbread on baking stone 10 minutes. Carefully loosen and transfer shortbread round to cooling rack; cool completely. Meanwhile, in clean batter bowl, whip cream using **Stainless Whisk** until soft peaks form. Gently fold in lemon curd using **Small Mix 'N Scraper®** until just combined; refrigerate until required.
4. To assemble dessert, place shortbread round on serving platter. Spread lemon cream evenly over shortbread; arrange mixed berries on top. Dust with sifted icing sugar and decorate with pared lemon zest and mint sprigs, if desired. Cut into wedges using sharp knife; serve immediately using **Mini-Serving Spatula**.

Yield: Serves 8–10

Per serving: (serving 10): Energy 1700kJ/408kcal; Protein 3.4g; Carbohydrate 34.7g; Sugars 14.1g; Fat 29.4g; Saturated Fat 18.1g; Fibre 1.4g; Salt 0.3g

Cook's Tip: Orange zest and orange curd can be substituted for the lemon zest and lemon curd, if desired.

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Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk



*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*