



Quai Sud French Imported Sugar with Lemon

This lemon sugar is a crowd pleaser. Quai Sud has an entire line of raw sugar flavored with natural ingredients. A plus for any pantry. Available now at Culinary-Market

- Stir into hot or iced tea.
- Enhance lemonade.
- Sprinkle on yogurt or granola.
- Use in place of part, or all of the sugar in your favorite blueberry pancake recipe.
- Rim a cocktail glass, perfect for a Lemon Drop Martini.
- Sprinkle over fresh fruit. Slice fresh strawberries, drizzle with lavender honey top with a dollop of crème fraiche or sour cream and sprinkle with lemon sugar.
- Sprinkle lemon sugar on sugar cookie cookies before baking.
- Add to your favorite pound cake or cheesecake recipe.
- For a citrus twist on cream cheese frosting replace all or part of the sugar.
- Make a delicious lemon-y whipped cream with 2 tablespoons sugar whisked into 1 cup of whipping cream. Start whisking add 2 teaspoons lemon juice, whip to soft peaks. Great on fresh raspberries and lackberries.

Lemon Tart with Raspberry Coulis and Caramelized Pistachios

crust

1 cup plus 2 tablespoons all purpose flour
1/4 cup sugar
1/4 teaspoon salt
7 tablespoons chilled unsalted butter, cut into 1/2-inch pieces
1 tablespoons lemon zest
1 egg yolk
1 tablespoon ice water

filling

4 large eggs
3/4 cup lemon sugar
1/4 cup plus 2 tablespoons sugar
2/3 cup whipping cream
1/2 cup fresh lemon juice
1/2 teaspoon vanilla bean paste or extract

for crust: Combine flour, sugar and salt in processor, lemon zest. Add butter; cut in using on/off turns until mixture forms coarse crumbs. Mix yolk and ice water in small bowl. Add to crumb mixture; process until dough begins to clump together. Press over bottom and up sides of 10-inch tart pan with removable bottom. Trim edges. Pierce crust all over with fork. Chill 30 minutes. Preheat oven to 350°F. Bake until crust is partially set, about 10 minutes. Transfer crust to rack. Maintain oven temperature.

for filling: Whisk eggs, both sugars, cream and lemon juice and vanilla in large bowl whisk to blend well. Pour filling into tart shell. Bake tart until filling is set, about 30-40 minutes. Transfer tart to rack and cool. Refrigerate until cold, at least 3 hours or overnight.

Caramelized pistachios

3 tablespoons sugar
2 tablespoons water
1/2 cup shelled raw unsalted natural
pistachios

Line rimmed baking sheet with parchment paper. Stir sugar and 2 tablespoons water in heavy small saucepan over medium-low heat until sugar dissolves. Increase heat and boil without stirring until syrup turns medium amber color, occasionally brushing down pan sides with wet pastry brush and swirling pan. Immediately add pistachios; stir until caramel is deep amber and coats nuts. Immediately spread nuts on prepared baking sheet, separating any clumps. Cool completely.

Raspberry Coulis

1 16-ounce package frozen unsweetened raspberries, thawed
6 tablespoons sugar

Puree berries and sugar in processor. Strain through fine sieve; discard seeds. (Can be made 1 day ahead. Cover; chill.)

Serve tart topped with caramelized pistachios with raspberry coulis pooled around tart.

Lemon Cornbread Blueberry Muffins

Makes 6-8

paper muffin cup liners
1/2 cup butter
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 cup yellow cornmeal
1 cup lemon sugar
2-4 tablespoons sugar
1 cup whole milk
3 large egg yolks
1 cup blueberries

Preheat oven to 375°F. and line muffin cups with paper liners.

Melt butter and cool. Into a large bowl sift together flour and baking powder and whisk in cornmeal, lemon sugar, and a generous pinch salt. In a bowl whisk together melted butter, milk, and eggs and add to flour mixture with half of blueberries, gently stirring until just combined.

Divide batter evenly among cups (batter will fill cups) and press remaining blueberries into tops of muffins. Sprinkle tops of muffins evenly with remaining tablespoons of sugar. Bake muffins in middle of oven about 15 minutes, or until tops are golden and a tester comes out clean. Remove muffins from cups and cool on a rack. Muffins keep in an airtight container at room temperature 2 days. rack and cool. Refrigerate until cold, at least 3 hours or overnight.