



Lemon Raspberry Triflettes

*Wonderful light tasting ending for a great meal.
Make these ahead in individual servings.*

The source of this recipe is unknown. Serve in dessert goblets or sherbet dishes. Lemon curd may either be made per the recipe or purchased ready for use. Serves eight. Note from Jenn - it is even better if you bake the ladyfingers for 5-10 mins to give them a little extra crunchiness

Quantity	Ingredients	Preparation Notes
Lemon Curd		To make Lemon Curd
9	egg yolks	<ul style="list-style-type: none"> Put ingredients in a stainless steel bowl over simmering water. Stir with spatula to start and then switch to a whisk as it thickens into a custard.
3	whole eggs	
1 Cup	Sugar	<ul style="list-style-type: none"> Cover bowl with plastic wrap and cool to room temperature. Then refrigerate 1 hour.
1 Cup	Lemon Juice	
Trifle		To Make Triflettes
1/4 Cup	Cream Sherry	<ul style="list-style-type: none"> Whip cream with 3 Tbsp sugar until peaks begin to form. Add zest to lemon curd and whisk until smooth Fold 1 and 1/2 cups whipped cream into chilled lemon curd. Reserve additional whipped cream for layers. Combine sherry and liqueur Brush both sides of lady fingers with sherry mixture. Place around the sides of the goblets or dishes. Drop 5 - 6 berries into lady finger lined goblets Put 2 Tbsp of lemon curd mixture in each goblet Put 2 Tbsp of whipped cream in each goblet Repeat last three steps to form layers. Garnish with remaining raspberries. Cover with plastic wrap and refrigerate until serving. May be made 8 hours ahead.
1/2 Cup	Raspberry flavored liqueur	
24	1 x 3" Lady Fingers split or 12 slices or white sandwich bread (crusts removed) cut into strips of 1 x 3"	
1 Cup	Lemon Curd (11.25 oz jar)	
1/2 tsp	Finely grated lemon zest	
2 Cups	Heavy Cream	
3 Tbsp	Sugar	
	Raspberries	