



COOKS ON MAIN

for the everyday chef

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Peach and Blackberry Crisp with Homemade Lemon Curd

CRISP FILLING

INGREDIENTS:

peaches, peeled, sliced
2 cups blackberries
1 tbsp lemon juice
2 tbsp flour
1 tbsp sugar
1/4 tsp kosher salt

CRISP TOPPING

INGREDIENTS:

1/2 cup flour
1/2 cup brown sugar
3/4 cup quick cook oats
1 stick of butter
1/8 tsp nutmeg
1/8 tsp cinnamon
1/8 tsp kosher salt

LEMON CURD

INGREDIENTS:

1/2 cup sugar
1 tbsp finely grated lemon
zest
6 tbsp butter
1/2 cup lemon juice
3 eggs

Serve crisp warm with old-fashioned vanilla ice cream and a spoonful of delectable, sweet-and-tart, lemon curd.

CRISP FILLING DIRECTIONS:

Wash, peel and slice peaches using a serrated knife. Combine the peach slices with blackberries, lemon juice, flour and sugar and mix together. Place the fruit mixture in baking dish.

CRISP TOPPING DIRECTIONS:

Blend crisp topping dry ingredients together, then add cubes of butter and mix by hand until a pea-sized topping is formed. Spread topping over fruit and bake at 350° for 45 minutes or until fruit is bubbling and topping is golden brown.

LEMON CURD DIRECTIONS:

1. In a mixing bowl combine sugar and lemon zest. Add in butter and mix together with a fork. Whisk in eggs and lemon juice. The mixture will look curdled, but will combine well when heated.
2. Pour mixture into a saucepan and stir over low heat for about 10-12 minutes (making sure it doesn't reach a boil). Continue stirring until the curd is thickened and smooth in texture. Cook until mixture coats the back of a wooden spoon. Chill well before serving.
3. Store in airtight, covered container in the fridge for up to three days.