



Lemon Flan

In the height of summer, scent is an important part of a meal, from start to finish. Lemon and orange zest can add a lot of freshness to any dessert. Try this lemon-y favourite at your next get-together. (Hint: Try it with a small glass of County ice wine to add more sweetness.)

THE CRUST

1 cup cold butter, cut into ½ inch slices
2 cups all-purpose flour
3 tbsp granulated sugar

Preheat oven to 350° F (175° C). Using a food processor or pastry blender, process the butter into the flour and sugar until it is moist and

crumbly. Press onto a 10 x 1¼ inch flan pan with a removable bottom. For best results, chill for 30 minutes.

Line with foil and pie weights and bake for 20 minutes (or until pale golden). Remove the foil and weights and cool to room temperature.

THE FILLING

8 eggs
1¾ cups sugar
½ tsp vanilla extract
½ tsp orange extract
1 cup fresh lemon juice
1 tbsp orange zest
1/3 cup butter

Using an electric mixer, beat the eggs and sugar until combined. Stir in extracts, lemon juice and orange zest. Melt butter. With the mixer on low, pour the hot butter slowly into the egg mixture. Mix until the butter is fully combined (approximately one minute). Pour the mixture into the prepared crust. (It will be quite thin.) Bake for 25-30 minutes or until the crust is golden and the filling is set (no liquid in centre). Cool to room temperature, then transfer to a serving dish and refrigerate.

Serves 6 to 8

Strawberry Daiquiri Mousse



Edible cocktails are one of the hottest food trends going, so why not kick off that summer sunset party with this easy dessert? Garnish with fresh strawberries and voila! An edible daiquiri that is sure to be the hit of the party.

1 cup strawberry puree
¼ cup lime juice
¼ cup white rum
1 cup granulated sugar
1 tbsp vanilla
2 cups 35% cream
1½ tbsp gelatin

Purée the strawberries in a mixing bowl. Slowly add lime juice, rum, vanilla, and sugar. Combine thoroughly. In a separate bowl, whip the cream. In another bowl, dissolve the gelatin in ¼ cup hot water. Add the whipped cream to the purée and mix thoroughly.

Slowly add gelatin to the mixture. Pour into single serving cups. Refrigerate until set.

Serves 4