

Candied Lemon & Mint Toast

SKILL
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MAKES
1 Servings

Ingredients

For the candied lemon peel:

- 1 lemon
- 3/4 cup granulated sugar, divided
- 1/2 cup water

For the toast:

- 1 slice bread, toasted
- 1 ounce Mascarpone or cream cheese, softened
- 1-2 Tablespoons Stonewall Kitchen Lemon Curd
- Fresh mint leaves, pomegranate seeds and candied lemon peel for garnish

Directions

1. For the candied lemon peel, bring water to a boil in a small pan. Make long strips of fresh lemon peel with a zester. Place lemon peel in the boiling water for about 30 seconds. Drain water and repeat 2 more times.
2. Combine 1/2 cup sugar and 1/2 cup water in a small heavy bottom pan. Bring to a boil over medium-high heat. Add prepared lemon peel, stir and cook until the peel is tender and translucent.
3. Drain and toss lemon peel threads in 1/4 cup sugar in a shallow bowl. Shake off excess sugar and spread candied lemon peel on a parchment lined baking sheet to dry for several hours. These can be made ahead and stored in an airtight container for several months.
4. For the toast, spread Mascarpone or cream cheese on the toast. Next spread Lemon Curd. Garnish with mint leaves, pomegranate seeds and candied lemon peel.

