

# Lemon raspberry danish cup

PORTIONS	PREPARATION TIME	COOKING
2	30 min	20 min

SUGGESTED MOMENTS OF CONSUMPTION:

Breakfast    Lunch    Brunch    Snacks    Appetizers



RECIPE CREATED BY  
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BRIDOR

## / List of ingredients



Butter danish 59021  
Quantity: 2

1 tbsp                      Unsalted butter, softened

### Lemon curd (yield: 8-9 portions)

Zest of 1 lemon

2                              Eggs

3                              Yolks

1 cup                        Granulated sugar

1/2 cup                      Fresh lemon juice

1/2 cup                      Butter cut into small pieces

### Smashed raspberries

12                             Fresh raspberries

2 tsp                        Granulated white sugar

1                              Splash of vanilla

### Garnish

Fresh raspberries

Candied lemon peel

Demerara sugar

Fresh lemon thyme or lemon balm  
(optional)

## / Preparation

### STEP 1

Let the danish thaw at room temperature on a parchment lined baking sheet, or slowly in the refrigerator.

### STEP 2

Using the softened butter, grease 2 of the muffin cups. Be sure to grease the edges and the tops surrounding each of the cups. Set aside.

### STEP 3

Finely chop or combine the lemon zest with sugar and pulverize in a food processor to combine. In a mixing bowl, whisk the eggs and yolks, then add the sugar and lemon zest. Whisk well, making sure not to leave any parts of the sugar unmixed, then whisk in the lemon juice.

### STEP 4

Pour the lemon mixture into a saucepan and place on low heat. Whisk continuously so the eggs don't coagulate. Whisk for approx. 7-8 more min., until the first heat bubbles appear, then remove from heat and immediately strain into a bowl.

### STEP 5

Add the butter pieces and whisk until completely melted and incorporated. Pour the lemon curd onto a tray in a thin layer and place a plastic wrap directly on top of it to prevent a skin from forming. Cool in the fridge.

### STEP 6

Lift the tips of the thawed danishes open to create a square. Place each square into a greased muffin cup, gently fitting it into the edges. Allow the tips to slightly fold over the edges.

### STEP 7

Smash the raspberries, sugar, and vanilla into a small bowl with a spoon, until they are puree-like. Divide the smashed raspberries into the danish cups.

### STEP 8

Preheat oven at 350° F and put the fan speed to 2, 40%, or low. Bake the muffin tins for approx. 15-18 min. Note: the bottoms of the danish cups with the smashed raspberries will rise/poof to the top of the muffin tin, but once they cool, they will sink back down.

### STEP 9

Remove the muffin tin from the oven and allow to cool for approx. 10 min, then remove the danish cups from the tins and place onto a cooling rack to cool completely.

### STEP 10

Once the danish cups have cooled completely, fill a pastry bag with the cooled lemon curd and fill them. Garnish with fresh raspberries, coarse sugar, and of fresh herbs such as lemon balm or lemon thyme.

### CHEF'S TIPS

**For the smashed raspberries, you can use frozen raspberries that have been thawed or raspberry jam if you prefer. If you are looking for an elevated lemon curd, consider infusing with lemon thyme or adding vanilla bean.**