



## *The Edible Garden*

Recipe featured at the  
*Garden-to-Table Weekend featuring Berries and Fall Fruits*  
demonstration, September 11

### **Blueberry and Lemon Trifle**

By: Gillian Duffy, Culinary Editor, *New York Magazine*

#### **Ingredients**

2 lemons, zested and juiced	1 cup Mascarpone cheese
3/4 cup plus 2 teaspoons sugar	1 cup heavy cream
2 3-ounce packets lady fingers	1/3 cup Greek yogurt
1/3 cup lemon curd	1 teaspoon vanilla
4 cups blueberries	

#### **Instructions**

1. Place the lemon zest and lemon juice in a bowl and add 1/4 cup sugar. Stir until the sugar has dissolved. Split the lady fingers in half and spread with lemon curd; replace the top half of the lady fingers and cut into individual pieces.
2. Place half of the lady fingers in the bottom of the trifle bowl and sprinkle with half of the lemon juice, making sure all the ladyfingers are covered with lemon juice. Place the remaining ladyfingers on a plate and sprinkle with the remaining lemon juice.
3. Place 2 cups of blueberries in the food processor add 1/4 cup sugar and puree. Pour the blueberry puree into a bowl, add the remaining blueberries, and stir to coat, crushing some of the whole blueberries slightly. Taste the puree and add more sugar if necessary.
4. Place the mascarpone, cream, yogurt, 1/4 cup sugar plus 2 teaspoons, and vanilla in the bowl of an electric mixer and beat on low speed until well incorporated. Increase to high and continue beating until the mixture is stiff. Set aside in the refrigerator until ready to use.
5. Spread half of the mascarpone cream over the ladyfingers making sure the cream is level at the edges, followed by half of the blueberry puree mixture.
6. Repeat layering starting with the ladyfingers, followed by the mascarpone cream, and finishing with blueberries. (This can be assembled a day in advance.)