

Lemon Custards with Strawberries (No-Bake)

Source: Melissa Clark, New York Times Cooking

Ingredients

- 2 cups heavy cream
- $\frac{2}{3}$ cup sugar
- 2 tsp finely grated lemon zest, from 1 or 2 lemons
- fine sea salt
- $\frac{1}{3}$ cup fresh lemon juice, from 2 or 3 lemons

Strawberry Topping

- 1 cup sliced strawberries
- 1 to 2 tsp sugar

Method

1. In a medium saucepan, combine the cream, sugar, lemon zest, and salt over medium-high heat. Bring to a simmer, stirring frequently to dissolve the sugar. Simmer vigorously until the mixture thickens slightly, about 4 to 5 minutes.
2. Remove from heat and stir in the lemon juice. Let sit until the mixture has cooled slightly and a skin forms on top, about 20 minutes.
3. Stir the mixture, then strain through a fine-mesh strainer into a measuring cup with a spout; discard the zest. Pour the mixture evenly into six 6-oz ramekins or small bowls.
4. Refrigerate, uncovered, until set, at least 3 hours.
5. As the custards chill, prepare the strawberry topping: toss the strawberries and sugar in a small mixing bowl. Let the fruit macerate at room temperature for 30 minutes to an hour, until the sugar is dissolved.
6. To serve, top each lemon custard with some strawberry topping and grind black pepper on top.