

Meyer Lemon Scones

For the candied Meyer lemon peel:

4 Meyer lemons

$\frac{3}{4}$ cup granulated sugar

Wash your lemons thoroughly. Using a sharp knife, slice both ends off of the lemon. Carefully cut off the peel in strips along the lemon and remove as much pith as possible. Slice the peels into $\frac{1}{4}$ inch slices.

Place the peels in a heavy-bottomed pot and add just enough water to cover. Bring to a boil over high heat and boil the peels for 5 minutes. Drain the peels, put back in the pot and cover with fresh cold water. Bring to a boil and blanch for 5 more minutes. Repeat this process for a total of 3 times.

In the same, but now empty saucepan, place the sugar and $\frac{1}{2}$ cup of cold water. Bring to a boil over high heat and stir to dissolve the sugar. Add the peels and reduce the heat to low (you want to simmer them gently). Simmer for about 20 minutes until they turn translucent. Stir occasionally to make sure that they don't burn.

Pour peels along with the syrup into an airtight glass container.

For the lemon curd:

Yield: 2 $\frac{1}{2}$ cups

3 large eggs

3 large egg yolks

1 cup minus 1 Tbsp granulated sugar

$\frac{3}{4}$ cup freshly squeezed/strained Meyer lemon juice (about 6 lemons)

6 Tbsp cold unsalted butter, cut into $\frac{1}{2}$ -inch pieces

Fill a large bowl approximately halfway with ice and water and set aside. Fill the bottom of a double boiler with water at least 2 inches, but not full enough to touch the underside of the top double boiler and bring to a boil.

Place the eggs, egg yolks and sugar into the top of the double boiler (off of the heat) and whisk until blended. Add the lemon juice and mix well. Reduce the heat to medium low until the water comes to a gentle boil. Place the egg mixture over the water and heat, whisking constantly and scraping the edges frequently with a spatula (so that the eggs don't scramble) until the curd is very thick, about 7-10 minutes. The curd should coat the back of a spoon when ready or hold a distinct shape on the surface when the curd is lifted and falls back into the bowl.

Push the curd through a fine strainer with a spatula into a medium sized bowl. Add the cold pieces of butter, letting it sit for a minute and then mixing until combined. Once all of the butter is melted and incorporated, place the medium sized bowl over the large bowl filled with ice water and let sit until the curd is completely cool. Once cooled, place plastic wrap directly on the surface of the curd and refrigerate 4 hours to overnight.

For the scones:

Yields: 16 scones

4 cups	unbleached all-purpose flour
½ cup	granulated sugar
1 Tbsp	baking powder
½ tsp	baking soda
½ tsp	kosher salt
3 sticks	unsalted butter, cubed and COLD
1 large	egg
1 cup	buttermilk, divided
¼ cup	grated Meyer lemon zest (from about 4 lemons)
½ cup	diced candied Meyer lemon peel (see recipe above)
2 Tbsp.	turbinado or raw sugar

Preheat the oven to 350 degrees and place the oven rack in the center of the oven. Line two baking sheets with parchment paper.

In a large bowl, combine the flour, sugar, baking powder, baking soda and salt. Whisk to combine.

Add the cubed butter and with your fingertips, rub the butter into the flour mixture until it is approximately pea sized.

In a separate bowl, combine the egg, $\frac{3}{4}$ cup of the buttermilk and the zest. Pour the wet ingredients into the dry and gently combine the dough with your fingertips. Gently knead until the dough just comes together. Add the candied lemon peel and knead to incorporate. Dump the dough onto a lightly floured surface and shape the dough into two discs about 1 1/2" thick. Try not to overwork the dough.

Cut each disk into 8 wedges and place onto the baking sheets spacing wedges about 2" apart. Brush the remaining $\frac{1}{4}$ cup of buttermilk onto the tops of the scones and sprinkle with the turbinado sugar. Bake scones for 25-30 minutes (rotating halfway through baking) or until they are golden brown.

Transfer the scones to a cooling rack. They can be served warm or at room temperature. They can be stored in an airtight container at room temperature for two days.

Scone Recipe: Slightly adapted from Baked New Frontiers in Baking, by Matt Lewis and Renato Poliafito