

THE
TEMPLE
EMANU-EL
STREICKER
CENTER



ZOE KANAN
ALL ABOUT DESSERTS



Cardamom Macaroon Lemon Wedges

MACAROON BASE:

Ingredients

- 2 large eggs, room temperature 100g
- ½ cup granulated sugar 100g
- ¼ tsp green cardamom, ground (can replace with dried ginger)
- ¼ tsp kosher salt
- 1½ cups unsweetened coconut, fancy shredded or desiccated 128g

Preparation

1. Preheat the oven to 350°F
2. Line a 9" springform cake pan with a parchment paper circle and grease with butter.
3. Place the room temperature eggs, sugar, cardamom, and salt in the bowl of a stand mixer fitted with a whisk attachment. Beat on high speed for 5 minutes until lightened, doubled in volume, and holding a ribbon. Stir in the coconut.
4. Gently transfer the batter to the cake pan and smooth into an even layer.
5. Bake for 30 minutes, until evenly golden and springing back in the center. Set aside to cool.

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LEMON CURD:

Ingredients

- 5 medium lemons (4 large)
- 1¼ cups sugar 250g
- a 3-finger pinch of kosher salt
- 1 tsp cornstarch
or potato starch 2g
- 3 large eggs 150g
- 2 yolks 28g
- 5 tbsp butter 60g
- ¼ cup coconut oil 60g

Preperation

1. Lower the oven to 325°F and begin the lemon curd: collect zest from 2 of the lemons and set aside. Slice off the peel and most of the pith of the remaining lemons and slice all (including the 2 that are zested) into ½ " wheels. Use a paring knife or your fingers to remove all seeds.
2. Place the seeded lemon wheels along with the sugar, cornstarch, and salt in a blender and process until smooth.
3. Add the 3 eggs and 2 yolks and process until homogenized then strain into a small saucepan.
4. Stir the curd over a medium flame with a heat-proof spatula, scraping the sides and bottom of the pan regularly to avoid scorching. The mixture should begin to thicken as it warms.
5. Let it come to a soft boil for 20 seconds then remove from heat. Whisk in the butter, coconut oil, and reserved lemon zest.
6. Pour the thickened curd onto the macaroon base and place in the preheated oven on the middle rack.
7. Bake for 15-20 minutes until set but quite wobbly in the center. The curd should have formed a skin on top and the edges of the pan should be slightly bubbling.
8. Let the tart cool at room temperature for 15 minutes then transfer to the refrigerator overnight to set completely.

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TO UNMOLD AND SERVE:

1. Slide a small offset spatula or thin knife inside and around the edge of the pan and carefully unclasp.
2. Slip the spatula or thin knife underneath the macaroon base between the parchment circle and begin to separate until it can be shimmied out from the pan.
3. Decorate the very edge of the tart with shredded coconut and slice into neat wedges. Serve cold.

*To store, loosely cover the top of the lemon wedges with plastic and keep in the refrigerator for up to 5 days.
This freezes extremely well for up to a month.*

OPTIONAL TO SERVE:

Whipped Ricotta

- 1 cup ricotta (best you can find!) 226g
 - 1 T honey 21g
1. Add the ricotta and honey to the well of a food processor or blender or immersion blender cup. Process until completely smooth and thick like yogurt. Spoon over each slice of lemon tart.