

# Reckless In The Kitchen

## **Lemons Filled with Cream (Limoni Ripieni)**

From *Whatever Happened to Sunday Dinner?* by Lisa Caponigri

Ingredients:

- 8-10 medium-sized lemons
- 2 c heavy cream
- 1/2 c powdered sugar

Directions:

Wash and dry the lemons. Cut off enough of one end of each lemon so that it will stand upright. Cut a "cap" off the other end of each lemon. Using a paring knife and a spoon remove all the pulp from each lemon. Reserve 3 tablespoons of the pulp, removing any seeds or pith, and squeeze the remaining pulp to get 1/4 c of juice. Set the lemons upright in a dish or pan that can fit into the freezer.

In a medium bowl with an electric mixer, whip the cream to stiff peaks, adding the sugar gradually. Once the cream is whipped, stir in the lemon juice and pulp (Note: Don't add the lemon juice while you are whipping the cream or the cream will curdle.)

Immediately spoon (or pipe) the mixture into the lemons. Set them in the freezer to freeze for about 30 minutes. Remove the lemons from the freezer 30 minutes before serving the top with their caps.