**6-Minute Meyer Lemon Olive Oil Custard** *Recipe from* **zesterdaily.com**

*Makes 6 servings*

*This versatile custard can be served warm in a cocktail glass as a satin finish to a special dinner, chilled in a tart shell with a garnish of fresh fruit and whipped cream, or frozen and scooped like gelato. Just let it rest for 10 minutes before serving to reach optimum consistency.*

**Ingredients**

3 whole eggs, room temperature

½ cup sugar

½ cup Meyer lemon juice, strained

½ teaspoon vanilla extract

2 tablespoons lemon zest

½ cup extra virgin olive oil, preferably a robust oil such as Homestead Olive Ranch Late Harvest

**Directions**

1. Place all ingredients but the olive oil in a high-speed blender (must be capable of generating frictional heat above 160 F).

2. Turn the blender on to its highest setting and process for 4 minutes.

3. While continuing to run on high speed, pour in the olive oil and blend for an additional 90 to 105 seconds until you can see the custard firming up on the sides.

**Notes** This recipe was created using the Vitamix Professional Series 750, using its “hot soup” programmed cycle. It can be replicated by setting the blender at its top speed and running for a total process time of 5 minutes 45 seconds.

The custard can be refrigerated for up to three days or frozen for longer storage. When defrosted, it will return to the same creamy consistency as when fresh.