



LEMON CURD WITH CRUNCHY OLIVES is excerpted from [The Flavor Matrix](#) © 2018 by James Briscione. Reproduced by permission of Houghton Mifflin Harcourt. All rights reserved.

LEMON CURD WITH CRUNCHY OLIVES

Olives and citrus have 60 percent of their aromatic compounds in common, so it's no surprise that they often find themselves in savory settings like martinis, hors d'oeuvres, and tapenades. Here we thrust this classic combination into a new setting: dessert. In this dish, olives are sweetened with honey, then dehydrated in the oven to intensify their flavor and create a crispy texture. This mixture is set atop a traditional lemon curd, which is finished with extra- virgin olive oil rather than the typical butter to double down on the olive flavor.

SERVES 4

2 teaspoons honey

1 teaspoon olive brine

1 cup pitted niçoise olives

4 large egg yolks

2 teaspoons cornstarch

Grated zest of 2 lemons

½ cup fresh lemon juice

¾ cup sugar

¼ cup extra- virgin olive oil

GARNISH (OPTIONAL)

Chopped toasted almonds

Shortbread cookies

1. Preheat the oven to 200°F. Line a rimmed baking sheet with parchment paper or aluminum foil. *(Now That's A Mouthful suggests using an un-rimmed baking sheet.)*
2. Stir together the honey and olive brine in a small bowl until smooth. Add the olives and toss well to coat. Spread the olives on the prepared baking sheet in a single layer. Bake until crisp, about 50 minutes. Remove from the oven and let cool to room temperature on the baking sheet. Store in an airtight container at room temperature for up to 5 days.
3. In a medium saucepot, whisk together the egg yolks, cornstarch, lemon zest, lemon juice, and sugar. When smooth, place the pot over medium heat. Stir constantly, scraping the bottom with a wooden spoon to prevent scorching. Cook until the mixture



thickens and begins to bubble around the edge. Remove from the heat and whisk for 1 minute to let the heat dissipate.

4. Transfer the curd to a bowl and beat with an electric mixer until cooled to room temperature. (To speed this process, you can set the bowl over a bowl of ice.) When the curd is cool, slowly pour in the olive oil while continuing to beat on low speed. Beat until the curd is smooth. Transfer the curd to smaller container, press plastic wrap onto the surface to prevent a skin from forming, and refrigerate until you're ready to serve. The curd will keep in the refrigerator for up to 1 week.
5. To serve, divide the lemon curd among four dishes and top with dehydrated olives. If you like, sprinkle with toasted almonds and crumbled shortbread cookies.



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