

Blueberry Dutch Baby with Lemon Curd

LEMON CURD

Zest of 2 lemons
1/2 cup lemon juice
3/4 cup sugar
2 large eggs
1/2 cup butter, cut into four pieces
(Will keep covered and chilled up to two weeks)

BATTER

3/4 cup all-purpose flour
1 Tablespoon sugar
1/4 teaspoon fine sea salt
3 large eggs
3/4 cup whole milk
1 teaspoon vanilla extract
2 Tablespoons melted butter
1 cup fresh or frozen blueberries
powdered sugar, for serving

1. Make lemon curd: In the top of a double boiler or in a heatproof bowl, whisk together lemon zest and juice, sugar, and eggs. Add butter and set over a saucepan of simmering water. Cook mixture, whisking constantly, until thickened, about 20 minutes. Strain through a fine-mesh sieve into a bowl. Put in an airtight container and chill until ready to use.

2. Make batter: In a large bowl, combine flour, sugar and salt. In another large bowl, whisk together eggs, milk, and vanilla. Gently whisk wet ingredients into dry ones until everything is thoroughly blended. Cover and refrigerate for 2-3 hours.

3. About 20 minutes before baking, preheat oven to 450 degrees. When oven is very hot, put in a 10-inch cast-iron skillet for 10 minutes to thoroughly preheat. Working quickly, with all ingredients at hand, pull skillet of the oven. Pour in melted butter and swirl pan ... watch for spatters! Whisk batter to smooth it out and pour into skillet. Scatter blueberries over the top, and return pan to oven.

4. Bake until dutch baby is puffed up and golden brown around the edges and set in center, about 15 minutes. Sift with powdered sugar. Divide among plates and top with lemon curd.