



## FIRED-UP LEMONS

- 4 large lemons
- 8 tablespoons lemon curd
- 6 tablespoons mascarpone cheese
- 2 tablespoons plain yogurt
- 1 tablespoon  
Zest of one lime, finely chopped
- 8 tablespoons brown sugar
- Confectioner's sugar

Heat grill to very hot, and if you have a rotisserie or Infra-Red burner use that as well. Slice the lemons in half lengthways and scoop out the flesh and juice. In a medium mixing bowl thoroughly combine the lemon curd, mascarpone cheese, yogurt, and lime zest.

Fill the lemon shells with the mixture and place them in the refrigerator for at least 30 minutes to firmly set.

Place the shells onto a muffin tray and sprinkle the sugar over the top of the lemons in a thick even layer. Set on a very hot grill and watch carefully until the sugar melts and turns golden and bubbling. Remove the pan from the heat and leave the lemons inside the pan, allowing them to cool slightly before transferring them with a spatula to a serving platter. Sprinkle with confectioner's sugar and serve immediately.

Serves 4

