

Oven-Roasted Fruit with Yogurt Lemon Curd

6 peaches, pitted and cut into quarters or eighths
6 plums or Italian prune plums, pitted and quartered or halved
½ cup sugar
2 cups fresh raspberries
2 tablespoons orange juice

Preheat the oven to 450 degrees

Place the peaches and plums snugly in a single layer, cut side up, in 2 glass or porcelain oven-proof baking dishes. Sprinkle with the sugar, and then top with the raspberries. Bake for 20 to 25 minutes, until tender.

Heat the broiler and place the fruit about 5 inches below the heat and broil for 5 to 8 minutes, until the berries release some of their juices.

Remove from the broiler and sprinkle with orange juice. Serve warm, at room temperature, or chilled topped with Yogurt Lemon Curd

Lemon Curd Recipe:

4 lemons at room temperature
1 ½ cups sugar
¼ pound unsalted butter at room temperature
4 extra-large eggs at room temperature
1/8 teaspoon kosher salt

Remove the zest from the lemons with a carrot peeler, being careful to avoid the white pith. Put the zest in the bowl of a food processor fitted with a steel blade. Add the sugar and

pulse until the zest is very finely minced. Squeeze the lemons and measure out $\frac{1}{2}$ cup juice.

Cream the butter in the bowl of an electric mixer fitted with a paddle attachment, then beat in the sugar and lemon zest. Add the eggs, one at a time, then add the lemon juice and salt. Mix until combined.

Pour the mixture into a 2-quart saucepan and cook over low heat until thickened, about 10 minutes, stirring constantly. The lemon curd will be ready when it coats a spoon, and it will register about 175 degrees on a candy thermometer. Be careful not to overcook, or it will curdle. Remove from the heat and let cool or refrigerate.

Yogurt Lemon Curd:

7 ounces Greek whole fat Yogurt

$\frac{1}{3}$ cup lemon curd

1 tablespoon honey

$\frac{1}{4}$ teaspoon vanilla extract

Whisk together the yogurt, lemon curd, honey, and vanilla and set aside at room temperature