

Key-Lime Napoleons

Courtesy of *In Our Grandmothers' Kitchens*

Ingredients:

for the key-lime curd:

3 egg yolks
1/2 cup sugar
1/2 cup key-lime juice
1 pint whipping cream
2 tablespoons sugar
1 teaspoon vanilla

for the pastry:

4 puff pastry sheets, baked according to the manufacturer's instructions and cut into 36 more-or-less equal rectangles (it's hard to get them completely uniform)

for the glaze:

a small amount of key-lime juice (start with 2 tablespoons)
confectioner's sugar as needed (you will need more than you expect!)
festive sprinkles (optional)

Instructions:

Combine the egg yolks, sugar, and key-lime juice in a 1-1/2-quart nonreactive saucepan. Whisk to combine. Place the saucepan over medium heat, and cook, whisking, until the mixture lightens and attains the consistency of a light pudding. Remove from heat, and transfer to a medium-sized bowl.

When this mixture (the key-lime curd) gets to room temperature, whip the cream, adding the sugar and vanilla toward the end of the whipping. If you want to make the curd in advance, refrigerate it until you are ready to whip the cream.

Add a little of the whipped cream to the key-lime curd, then fold the slightly creamy curd mixture into the whipped cream.

Prepare the glaze by mixing the key-lime juice with confectioner's sugar. It should be thick but spreadable.

Assemble your Napoleons. Each one will take three rectangles of puff pastry. Place one rectangle on a plate, and cover it with a generous helping of the key-lime filling. Cover that with another rectangle, more filling, and a final rectangle. Be gentle!

Drizzle and/or spread a little glaze on top of each Napoleon.

Serve the things quickly before they collapse!

Makes 12 Napoleons.