

# Lemon Curd

## Ingredients

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- 3 eggs (large)
- 1/3 c lemon juice (fresh)
- 1 T lemon zest (finely shredded)
- 3/4 c sugar
- 4 T butter (unsalted)

## Instructions

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With the butter at room temperature, and cut into small pieces In a stainless steel bowl placed over a saucepan of simmering water, whisk together the eggs, sugar, and lemon juice until blended. stirring constantly (to prevent it from curdling), until the mixture becomes thick (like sour cream or a hollandaise sauce) (160 degrees F or 71 degrees C). This will take approximately 10 minutes. Remove from heat and immediately pour through a fine strainer to remove any lumps. Cut the butter into small pieces and whisk into the mixture until the butter has

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melted. Add the lemon zest and let

cool. The lemon curd will continue to thicken as it cools.

Cover immediately (so a skin doesn't form) and refrigerate for up to a

week. Makes 1 1/2 cups (360 ml).

If you want a lighter lemon curd whip 1/2 cup (120 ml) of heavy whipping cream and fold into the lemon curd