

Homemade Lemon Curd

1/3 cup freshly squeezed lemon juice (from approximately 2-3 lemons)

2 teaspoons lemon zest

1 whole egg plus 2 egg yolks

1/2 cup sugar

2 tablespoons butter, cut into small pieces

In the top pot of a double boiler (or a small metal or glass bowl that fits atop a small saucepan), whisk together the lemon juice, lemon zest, eggs, and sugar. Stir in the butter. Add 1 inch of water to the bottom of the double boiler or the saucepan, and bring to a simmer over medium heat. Place the top pot on the double boiler and cook, stirring frequently, until the butter is melted and the curd thickens and sticks to the back of the spoon. Remove from heat and pour the mixture through a sieve. Refrigerate until cool.