

## **Rootitoot Lemon Curd**

Yield: 2 cups

Approximate Total Time: 55 minutes plus cooling time (30 minutes on counter, 4 hours in refrigerator)

Ruth "Rootitoot" McCusker created this recipe so that it is perfect for everyone including beginners. You can find the recipe on Ruth's website:

<https://rootitoot.com/recipes-and-cooking/desserts/rootitoot-lemon-curd/>

### **Lemon Curd 101:**

\*Melt the butter, and cool it to room temperature before starting the recipe so that the butter doesn't cook the egg when added to the mixture.

\*Zest lemons before cutting them. If using Meyers lemons, don't use the zest as it can be bitter.

\*Remove the chalaza (the stringy white bit) in each egg and yolk before combining the eggs with sugar.

\*If desiring a sweeter curd, use 1 cup sugar.

\*Avoid using metal whisks or strainers as they can impart a metallic taste when used with lemon juice.

\*I use a 6-qt. pressure cooker.