

Lemon Curd

Makes: 2 cups **Takes:** 20 min. cooking, 1 hour cooling minimum

You Need:

- 1 C sugar
- 2 Tbsp finely grated lemon zest
- 2/3 C fresh lemon juice
- 8 egg yolks (large)
- 1/4 tsp coarse salt
- 1 1/4 sticks unsalted butter (10 Tbsp), cut into tablespoons

1. Using a medium saucepan (don't turn on the stove yet!), whisk together sugar, lemon zest and yolks, then whisk in lemon juice and salt. Add butter and turn on heat at medium-high. Start whisking constantly! Whisk until butter is melted and mix is thick enough to coat the back of a spoon. Small bubbles should form around the edge of the pan. This took me about 10 minutes. Don't stop whisking, and don't let it boil!

2. Remove from heat while still whisking. Pour curd through a fine-mesh sieve into a glass bowl. Press plastic wrap against the whole surface of the curd and refrigerate it until it's cool. Store in an airtight container up to 2 weeks, refrigerated.