

Easy & Fresh Lemon Curd

Makes about 2 cups

Ingredients

- Lemon zest from one lemon
- 3/4 cup fresh lemon juice*
- 3/4 cup sugar
- 1/4 teaspoon salt
- 3 large eggs, room temperature
- 4 large egg yolks, room temperature
- 4 tablespoons butter (1/2 stick), chopped

Preparation

*Use freshly squeezed lemon juice and not store bought juice or concentrate. The number of lemons depends on the juiciness of each lemon. I used two lemons, but it could take up to 4



Before you juice the lemons, remove the zest from one entire lemon. Now juice that lemon and as many more as you need to equal 3/4 cup of juice. Leave the pulp but be sure to remove the seeds.

In a small saucepan, stir together lemon zest, lemon juice, sugar, and salt. Set over medium heat and cook for about 5 minutes, or until the sugar and salt have dissolved.

Meanwhile, in a medium bowl whisk together 3 eggs and 4 egg yolks. You should see no patches of albumen but a smooth blended mixture..

When the liquid on the stove is ready, slowly pour some of it into the bowl with the eggs, continually whisking to temper the eggs.

Feel free to pour in up to half of the juice mixture slowly. Whisk constantly otherwise you can cook and curdle the eggs.

Then return the pot to the stove and add the rest of the eggs while continually whisking.

Continue to whisk pretty constantly over medium heat for about 5 minutes, or until the mixture has thickened. When you drag your whisk over the top of the mixture, it should leave marks.

Pour the curd through a mesh strainer into a new bowl. And if you think you do not need this step? Stop, think and do this step. There is nothing worse than lumpy, cooked eggy curd.

Stir the chopped butter into the lemon curd until it's completely melted.

Press a square of plastic wrap directly on top of the lemon curd. If you just cover the bowl, the curd will develop a skin/film.

Refrigerate until cold, about 2 hours. It will thicken up some as it cools.

Transfer to a glass jar or other airtight storage container. The jarred curd keeps for 1-2 weeks.

Slightly modified recipe from The Food Charlatan. <https://thefoodcharlatan.com/the-best-lemon-curd-recipe/>