
lemon curd



materials

- ☐ 4 large egg yolks
- ☐ 85g lemon juice
- ☐ 115g unsalted butter, cut into 1 inch pieces
- ☐ 100g granulated sugar
- ☐ zest of one lemon

methods

1. in heavy bottomed saucepan, whisk together yolks, sugar, lemon juice and zest
2. over medium to low heat, cook the curd slowly, stirring constantly until it is thick enough to coat the back of a spoon or until the temperature reaches 170 F - **do not boil**
3. pour the cooked curd through a strainer into a bowl & whisk the butter into the strained curd until it melts
4. cover the curd by pressing plastic wrap directly to the surface to prevent a skin from forming
5. chill until completely cool