



Lemon Curd

Ingredients:

2 oz. (1/4 cup) unsalted butter
6 tablespoons granulated sugar
4 tablespoons of lemon juice
2 tablespoons lightly packed finely grated lemon zest
Pinch salt
3 large egg yolks

Directions:

Step 1: Melt the butter in a heavy medium saucepan over medium heat.

Step 2: Remove the pan from the heat and whisk in the sugar, lemon juice, zest, and salt.

Step 3: Whisk in the yolks until smooth. Return the pan to medium-low heat and cook, whisking constantly, until the mixture thickens, 5 to 6 minutes.

Note: Don't let the mixture boil. Immediately force the curd through a fine sieve into a bowl, using a rubber spatula. Let cool at room temperature, whisking occasionally. Refrigerate, covered, until ready to use.