

Meyer Lemon Curd

Yield Makes enough for 2 dozen cupcakes

Ingredients

1 cup sugar

Zest of 3 lemons

3 large eggs

4 large egg yolks

1 cup Meyer lemon juice

5 ounces unsalted butter, chilled and cut into small pieces

Directions

Prepare an ice-water bath. Set a medium bowl in ice-water bath and set aside.

Place sugar and lemon zest in a mortar and grind with a pestle to combine and release the oils. Transfer sugar mixture to a medium heatproof bowl along with eggs and egg yolks; whisk to combine. Place over a saucepan of simmering water and whisk until sugar has dissolved. Add lemon juice and continue whisking until mixture is thick and reaches 160 degrees on an instant-read thermometer, scraping down sides of bowl as necessary. Add butter and whisk until well combined.

Strain lemon mixture through a fine mesh sieve set over prepared bowl. Cover lemon curd with plastic wrap, pressing plastic wrap directly onto surface. Transfer to refrigerator until completely chilled.

-OurLocaltopia 2013-



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