

Lemon Curd

Makes 375mL

Ingredients:

2 large eggs, plus 2 large egg yolks

½ cup (125mL) sugar

1 ½ tsp finely grated lemon zest and 1/3 cup juice from approx. 2 lemons

Small pinch salt

2 Tbsp (30mL) unsalted butter

Method:

1. Fill a medium saucepan with 2 inches (5cm) water and heat over medium heat until barely bubbling.
2. Combine the eggs, egg yolks and sugar in a heatproof bowl that fits over the opening of the pot without touching the water below.
3. Place over the pot and whisk constantly so the mixture thickens, becoming pale and forms a ribbon when a whisk is pulled out of it, registering 140F (60C) on an instant read thermometer. Remove the bowl from the heat.
4. Stir in the zest, juice and salt. The custard will be thin, so place bowl over saucepan again and continue to stir as the mixture thickens.
5. At 170F (77C) the custard will be as thick as chocolate sauce and when you run a finger across the back of a coated spoon it should leave a trail.
6. For a velvety texture, press the custard through a fine mesh strainer to remove any flecks of zest or egg (this step can be skipped if you like the zest in your custard). Whisk in the butter one small cube at a time to form a smooth and glossy curd.
7. Cool, cover and refrigerate. The mixture will continue to thicken and the lemony flavour will continue to develop.