

Lemon Curd

Yield: 1 pint

This lemon curd is best when you use fresh lemons from your garden. If you live in an area that does not grow lemons, use fresh lemons from the produce section of the market. It is not worth the trouble using bottled juice.

10 large	egg yolks
3/4 cup	granulated sugar
3/4 cup	lemon juice
1/2 cup	unsalted butter

1. In the bottom of a double boiler, place water and the heat to medium. Just bring the water to a simmer.
2. Meanwhile, in the top part of a double boiler, off the heat, place the egg yolks. Whisk the yolks to break them up fully. While whisking, sprinkle the sugar into the yolks. At this point you do not want to just "dump" the sugar into the egg yolks. Sprinkle them. Then pour in a steady stream the lemon juice. Place the top part of the double boiler onto the simmering water. Cook, stirring constantly over simmering water, until mixture coats the back of a metal spoon. This will take about 7 minutes.
3. Do not allow to boil. Remove from the heat. Whisk in the butter, a little bit at a time, until melted and smooth.
4. Cool and use when set.
5. To store, cool on the counter and after room temperature place into an air tight container and place into the refrigerator.

Uses:

- Fresh Lemon Curd Tarts
- Filling for a cake
- Filling for cream puffs
- Place on top of a cooled cheesecake or blend with some of the cheesecake batter to make a lemon cream cheesecake.

Note: You always read "coats the back of a metal spoon" But most instructions forget to tell you that you should coat the spoon, then draw your finger through the curd that is on the spoon and the curd does not run into each other.

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