

Lemon Curd

Gourmet | April 2001

This fresh-made lemon curd is used in two recipes: lemon and poppy seed tartlets and lemon mousse napoleons.

Any left over is delicious spread on bread, scones, or muffins.

Yield: Makes about 3 cups

ingredients

1 tablespoon plus 2 teaspoons finely grated fresh lemon zest

1 cup fresh lemon juice

1 1/3 cups sugar

4 large eggs

1 3/4 sticks (3/4 cup plus 2 tablespoons) unsalted butter, cut into tablespoon pieces

preparation

Whisk together zest, lemon juice, sugar, eggs, and a pinch of salt in a 2-quart heavy saucepan. Add butter all at once and cook over moderately low heat, whisking constantly, until curd is thick enough to hold marks of whisk and first bubbles appear on surface, about 10 minutes. Immediately pour curd through a fine sieve into a bowl, then chill, covered.

Cooks' note:

Lemon curd keeps, covered and chilled, 1 week.

Read More <http://www.epicurious.com/recipes/food/printerfriendly/Lemon-Curd-104920#ixzz0rjGmPKAG>