

Lemon Curd

6 ea... Lemons
1¼ c.. Sugar
1 c..... Butter
6 ea... Eggs

1. Grade and juice lemons.
2. Place the grated peel and juice in a double boiler with the sugar and the butter.
3. Beat the eggs and slowly add to lemon mixture when the sugar and butter are melted.
4. Whisk until combined thoroughly then continue stirring with a wooden spoon until the mixture coats the back.
5. Do not let the mixture boil because it will cause the eggs to curdle.
6. Strain through a fine strainer to remove the peel.
7. Continue cooking in double boiler to a creamy consistency.
8. Cool and refrigerate.



Lemon curd was traditionally served with scones at afternoon tea. It can be used as a filling in a cake or to fill pastry shells. Try folding it in to some whipped cream for a light frosting. You can also keep some around in the fridge for your morning toast or afternoon tea.

There are many recipes for lemon curd. Some recipes will use just the yolks, which make it very thick and creamy. If you want to use just the yolks, use 12 yolks. Using the whole egg creates a lighter texture that will hold its shape better.

Be creative, have fun and enjoy!!!