

# Lemon Curd Recipe

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Prep. time : 5 minutes

Cook time : 10 minutes

Ready in 20 minutes

Level : Basic

## Ingredients:

- Lemon juice, freshly squeezed 100g (3.5oz)
- Granulated sugar 120g (4.2oz)
- Eggs 100g (3.5oz or 2 medium eggs)
- Egg yolks 20g (0.7oz or 1 medium egg yolk)
- Finely grated zest of 1 lemon
- Butter 60g (2.1oz)

## Directions

1. In a large bowl combine two whole eggs, one egg yolk, sugar, lemon juice and lemon zest. Stir well with a whisk.
2. Put the mixture over simmering water and cook stirring constantly until the curd thickens.
3. Strain through a sieve into a clean bowl.
4. Add butter and stir until it melts.
5. Transfer lemon curd into a jar, seal it well and store in the fridge.