



INGREDIENTS

1 cup of granulated sugar
Zest of 2 medium lemons
6 egg yolks
½ cup of fresh lemon juice
1/2 cup of cubed unsalted butter



LEMON CURD

By Caterina Romano's kitchen

DIRECTIONS

1. In a food processor combine the sugar and lemon zest. Pulse together to extract all the oils from the zest and mix in with the sugar.
2. In a glass bowl, combine and whisk together the egg yolks and lemon juice.
3. Heat a medium saucepan over medium heat. Combine the egg and sugar mixture, while stirring constantly with a wire whisk until it starts to bubble and the mixture thickens.
4. Remove the pot from the heat and add the cold butter and continue mixing until it melts.
5. Strain the final mixture to remove any bits of zest and impurities.
6. Transfer the curd to a glass container. Cover the surface with plastic wrap to prevent a skin from forming.
7. Refrigerate for 24 hours allowing the curd to set completely.

ENJOY THE LEMON CURD