

CRÈME DE CITRON/LEMON CURD

Believe me I've tried MANY lemon curd recipes. Curd is basically eggs, sugar, lemon juice and butter. This one is a slight variation on Ottolenghi and Goh's curd in their book "Sweet". Nice and lemony, thickens beautifully and so tasty. Give it a try.

Makes about 2 to 2.25 cups / keeps refrigerated for several days or can be frozen

- 2 large eggs + 4 large egg yolks
 - 135 g / ½ cup + 1 tablespoon freshly squeezed lemon juice (or 95 g lemon and 40 g lime)
 - Zest of 2 lemons (optional) + 1 lime if desired
 - 135 g / ½ cup plus 2 tablespoons granulated sugar
 - 113 g / 4 ounces (8 tablespoons) unsalted butter, cut in chunks, room temperature
1. Whisk eggs and yolks in a medium bowl and set aside.
 2. In a medium saucepan bring lemon juice, zest (if using) and sugar to a boil to dissolve the sugar.
 3. Temper the lemon liquid into the eggs then transfer the mixture back into the saucepan. Cook stirring constantly over low heat until thickened and a couple of bubbles appear.
 4. Remove from the heat and blend in the butter piece by piece with an immersion blender (which makes for a nice creamy curd) or with a whisk.
 5. Place plastic wrap directly on the surface, cool briefly at room temperature and then refrigerate.

Here are just few uses for lemon curd:

- Blend into Swiss meringue buttercream.
- Blend with mascarpone cream e.g. 1 cup curd beaten with 1 ¼ cup mascarpone will do a great job on a dozen lemon cupcakes (or even more minis!)
- Fill baked *tartlette* shells then top with a few berries.
- Serve with classic scones along with strawberry or raspberry jam.
- When making Danish type pastries, once they're shaped and have proofed put a dollop on top (along with jam or a few blueberries or raspberries) before they go into the oven.

- Lighten the curd with a bit of whipped cream (I like 3 part curd to 1 part whipped cream ratio) and fill *éclairs* or *choux* puffs; or do the same with pavlova and top with tropical fruits or mixed berries
- Blend some into plain yogurt along with fresh fruit

Some curd variations

Lime (smaller batch version of above): proceed per recipe above

- 1 large egg and 2 large yolks
- 90 g lime juice + zest of one lime
- 90 sugar
- 75 g butter

Blackberry lime

- 240 ml / 1 cup blackberry purée
- 113 g / 1 stick unsalted butter
- 100 g / 1/2 cup sugar
- 60 ml / 1/4 cup lime juice
- 3 large eggs + 4 large yolks

1. Heat berry purée and butter to melt butter.
2. Stir in sugar and lime juice and heat to dissolve sugar.
3. Whisk eggs/yolks in separate bowl, temper half of the above mixture into the eggs, then return all to heat, whisking constantly until thickened.
4. Cool as noted above.