



lemon curd

Makes about 2 cups

TIME COMMITMENT

1 hour

I am a devoted fan of this English delicacy. Slather this very smooth, very lemony curd on crepes and toast, or layer a yellow cake with it for outstanding results, particularly when paired with fresh strawberries. Of course, my preferred vehicle for enjoying lemon curd is a spoon.

PREP AHEAD You will need clean jars to store your bounty. Make sure they are free of rust and odors and the lids seal tightly. Prepare a label that lists the contents and date prepared.

- 6 eggs plus 1 egg yolk
- 1 cup sugar
- 1½ cups freshly squeezed lemon juice (from about 12 lemons)
- 10 tablespoons butter, cut into small pieces
- Zest of 2 lemons, removed in large pieces with a vegetable peeler

INSTRUCTIONS In a large saucepan, with a whisk, beat the eggs and egg yolk thoroughly, then whisk in the sugar and lemon juice. Stir together until thoroughly combined. The sugar should be completely integrated into the liquids, which will result in a much creamier curd.

Place the pot over medium heat and gently warm the mixture. After 3 minutes, add the butter and the zest pieces. Whisk constantly for 7 to 8 minutes, until the butter melts and the mixture becomes very thick.

Pour the curd into a clean glass jar and let it cool at room temperature, uncovered. Remove the zest and discard. Eat warm, or cover and refrigerate for about an hour.

HOW TO STORE IT Refrigerate, in a covered glass jar, up to 10 days.