

Lemon Raspberry Curd

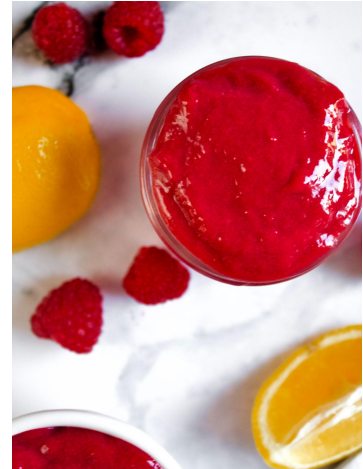
Poetry & Pies

prep time: 5 minutes

cook time: 15-20 minutes

total time: 20-25 minutes

yields: about 1½ cups



Ingredients

- 24 ounces (4 cups/680g) raspberries, fresh or frozen
- 2 tablespoons (12g) lemon zest, to taste
- 1 cup (200g) granulated sugar
- 6 egg yolks, room temperature
- ¼ cup (30g) cornstarch (increase to ⅓ cup or 40g if using as a pie filling)
- ½ cup (120g) fresh lemon juice (about 3-4 lemons)
- ⅛ teaspoon (1g) sea salt (omit if using salted butter)
- 2 tablespoons (28g) unsalted butter

Instructions

1. Whisk the egg yolks in a medium, heatproof bowl until slightly frothy and set aside.
2. Place the raspberries, sugar, and lemon zest in a medium saucepan with just a splash of lemon juice. Cook over medium heat, stirring frequently, until the raspberries have completely broken down and released their juices and the sugar is fully dissolved. You can speed the process along by pressing the berries against the side of the pan with a [rubber spatula](#). This should take about 5-10 minutes.
3. While the raspberries cook, set a [large fine mesh sieve](#) over a small bowl. Once the raspberries are fully broken down (meaning no berry pieces are still intact) and the sugar is completely dissolved, strain the mixture through the sieve, pressing down firmly with a rubber spatula to get all of the juices from the berries and oil from the lemon zest. Return the juice to the saucepan and toss the strained seeds and zest, as you'll need the sieve again at the end.
4. In a small bowl, whisk cornstarch and ½ cup lemon juice until smooth. Slowly whisk it into the raspberry juice, pouring slowly and whisking quickly at the same time. Cook

over medium heat for 3-5 minutes, whisking constantly and getting all the way to the corners and sides.

5. Once thickened, begin to pour a tiny amount into the egg yolks, whisking the yolks quickly and constantly. After you've added about half the hot liquid or so (I usually just do it all, but it's not necessary), whisk for about 30 seconds then add all of the egg mixture back to the saucepan and cook until it begins to bubble (you'll want to stop whisking from time to time to check for bubbles). Once bubbling, cook, whisking constantly, another 1-2 minutes. In total, you should cook it 5-10 minutes after the eggs are added, but never longer than 10 minutes.
6. Strain this mixture again through your fine mesh sieve to remove any remaining seeds, zest, or scrambled egg.
7. Whisk in butter and salt until smooth. Pour into a clean jar, pie or tart crust, or leave in the bowl if you need it to cool before using for something else. If using the last option, place a piece of plastic wrap directly on the surface of the curd to prevent a film.

Enjoy!

Leftovers will last in the fridge 2-4 weeks, depending on how well-sealed they are.

You can freeze this for 2-3 months, but be sure to pour hot curd into a clean jar with about 1" empty space at the top then immediately seal it and place in the fridge, only freezing it after it's completely chilled. The extra space is needed to prevent the jar from exploding when the curd expands in the freezer.