

Tart and Creamy Lemon Curd

Poetry & Pies

prep time: 30-35 minutes

cook time: 10 minutes

bake time: 15-18 minutes

total time: about one hour, plus cooling/chilling time

yields: 24 cupcakes



Ingredients

- 6 egg yolks
- $\frac{1}{4}$ cup cornstarch (increase to $\frac{1}{3}$ if using as a pie filling)
- $\frac{1}{2}$ cup water
- $\frac{3}{4}$ cup sugar
- 1 $\frac{1}{2}$ cups fresh lemon juice, about 6-8 lemons (see note)
- 1-2 tablespoons lemon zest, to taste
- $\frac{1}{4}$ teaspoon sea salt
- 2 tablespoons unsalted butter

Instructions

1. Whisk the egg yolks in a medium, heatproof bowl until slightly frothy and set aside.
2. In a medium saucepan, whisk cornstarch and $\frac{1}{2}$ cup water until smooth. Add in sugar, lemon juice (or 1 $\frac{1}{2}$ cups lemon juice and water, so you now have 2 cups total liquid), lemon zest, and salt and whisk. Cook over medium heat for 3-5 minutes, whisking constantly and getting all the way to the corners and sides.
3. Once thickened (a little thicker than you want the finished product--it thins out as you add the eggs and butter), 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, 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). Cook, whisking constantly, another 1-2 minutes.

4. Remove from heat and whisk in butter until smooth. Pour into a clean jar, pie or tart crust, or clean 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! Store in the fridge. Leftovers will last in a jar in the fridge for 1-2 months or for 3-5 days as a filling.