

# Lemon Curd

## Ingredients:

4 egg yolks (separate the egg whites from the yolks)

2/3 cup sugar

1 table spoon lemon zest (about 1 lemon's worth)

1/3 cup fresh lemon juice

86gms butter, chopped into cubes (softened at room temperature)

## Method:

- Half fill a small pot with water, place on stove and bring water to a simmer.
- Place egg yolks, sugar, lemon zest and lemon juice in a metal bowl **(your bowl needs to be able to sit on top of the pot of water without actually touching the water)** place bowl onto your pot and whisk all ingredients together.
- Continually whisk your curd mixture until it has thickened. This could take more than 10 minutes (get your muscles out!)
- Once thickened, take off of heat and whisk in your butter.
- Serve into 4 small bowls.