Lemon Curd

Make-ahead · Serves a crowd · Makes about 1¾ cups

Ken's note: TBD

Tart, silky lemon curd, cooked gently over simmering water. Spread it on brioche, toast, or scones, use it to fill tarts or pie, pipe it into meringue cups, or layer it in a cake. It also works with lime or grapefruit juice.

Ingredients

- 6 large egg yolks
- 1 cup granulated sugar
- ½ cup fresh lemon juice (strain it if it has seeds or pulp)
- 1 Tbsp lemon zest, more or less to taste
- 1 stick (½ cup) unsalted butter, cut into 1-Tbsp slices
- Pinch of salt

Method

1. In a large heatproof bowl, whisk the yolks and sugar as soon as you combine them; the sugar will "burn" the yolks and make them grainy if it sits. Whisk in the lemon juice, zest, and salt.
2. Set the bowl over a pot with an inch of simmering water (the bowl should not touch the water). Stir constantly with a heatproof rubber spatula. At first it is thin and watery; it thickens in up to 10 minutes, depending on the heat. It is done when it is as thick as pudding and clings to the spatula without dripping off like water.
3. Remove from the heat and stir in the butter until melted and smooth. Strain into a container, press plastic wrap onto the surface, and freeze 15 minutes, until cold but not frozen. Refrigerate until ready to use; keeps up to 5 days. It stiffens as it chills, so whisk before serving to make it glossy and smooth.
4. See Lemon Bars and Lemon Posset with Shortbread in Desserts.