

MEYER LEMON CURD

INGREDIENTS

6 egg yolks
3/4 cup Meyer lemon juice
2 teaspoons finely grated Meyer lemon zest
1 cup sugar
1 stick of butter, cut into small cubes

DIRECTIONS

Combine the egg yolks, juice, zest and sugar in a medium saucepan and whisk together until smooth (this will help avoid chunky bits of cooked egg yolk). Cook over medium heat, stirring constantly until the mixture coats the back of a spoon (about 8-9 minutes). Remove from heat and stir in the butter, one cube at a time, making sure that the butter melts completely before adding the next piece.

Pour the finished lemon curd into clean containers and either continue your usual canning process, or cover with a layer of plastic wrap that's been placed directly on the surface of the curd.