

LEMON CURD

IS A DELICIOUS TREAT

INGREDIENTS*

QTY

LEMON JUICE	1/2 CUP + 1 TBSP
UNSALTED BUTTER	5 TBSP
HONEY	1/4 CUP
EGG YOLKS	2
WHOLE EGGS	2
FINE GRAIN SEA SALT	1/8 TSP

* it's very nice if they are all at room temp.

METHOD:

Cream butter and honey in a mixer bowl until fluffy and light. Add yolks, then eggs, one at a time, beat well! Stir in salt and gradually add lemon juice. If your ingredients aren't at room temp the mixture might be inconsistent and weird. I say, proceed anyway! Set the bowl on top of a big pan with a few inches of boiling water on the stove - double boiler style. Heat the mixture slowly and stir it constantly - do not look away ♥ - until the yellow pudding is completely homogenous and coats the back of a spoon. (10 minutes-ish) It's best that day or the next day but will keep for a week in your fridge. I love it with greek yogurt