



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **LEMON CURD**

Makes 2 cups

- ½ cup fresh lemon juice
- 1 tablespoon finely grated fresh lemon zest
- ½ cup sugar
- 3 large eggs
- ½ cup butter, cut into 8 equal pieces

### **THE STEPS:**

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- Whisk together juice, lemon zest, sugar, and eggs in a medium heavy bottomed pot.
- Stir in butter and cook over medium low heat
- Whisk frequently, until curd is thick and has started to bubble, about 6 minutes. [ 170°F ]
- Pour curd into jars and chill.

**THE LOVE:** Stir constantly to avoid scorching.