Lemon Curd

Serves 4

Ingredients

4 large yolks

1 large egg

1 ¼ cup castor sugar

2 tablespoons lemon zest

½ cup lemon juice

6 tablespoons unsalted butter, cut into small pieces

Preparation

Process sugar very fine in a blender and transfer to a 2-quart bowl.

Heat a 2 or 3 quart saucepan with 2 inches of water over medium heat.

Place the bowl with sugar on the saucepan.

Whisk in the eggs, lemon juice and lemon zest.

Keep whisking until a thick yellow sauce the same consistency as hollandaise develops about 10 minutes.

Remove the bowl from the saucepan then whisk in the butter one piece at a time.

Once all the butter has been added serve or place in an airtight container until you are ready to serve.