



LEMON CURD



Used in our Lemon Blueberry Manifesto Cookie

Ingredients

½ cup fresh lemon juice
2 tsps finely grated fresh lemon zest
½ cup sugar
3 large eggs
¾ stick (6 tbsps) unsalted butter, cut into bits

Directions

step 1

Whisk together juice, zest, sugar and eggs in a 2-quart heavy saucepan.

step 2

Stir in butter and cook over moderately low heat, whisking frequently, until curd is thick enough to hold marks of whisk and first bubble appears on surface, about 6 minutes.

step 3

Transfer lemon curd to a bowl and chill, its surface covered with plastic wrap, until cold, at least one hour.