



## MEYER LEMON CURD



Used in our Grilled Blueberry Palooza Sammie.

### Ingredients

2 large eggs, plus 2 large egg yolks

½ cup sugar

1 ½ tps finely grated zest and 1/3 cup juice from 2 Meyer

Lemons

Small pinch Kosher salt

2 tbsps of unsalted butter

### Directions

#### step 1

Fill a medium saucepan with 2 inches of water and heat over medium heat until barely bubbling.

#### step 2

Combine the eggs, egg yolks and sugar in a heatproof bowl that fits over the opening of the pot without touching the water below. Place over the pot and whisk constantly until the mixture thickens, becomes pale and forms a ribbon when a whisk is pulled out, registering 140 degrees on an instant-read thermometer. Remove the bowl from the heat.

#### step 3

Stir in zest, juice and salt. The custard will be thin, so return bowl to its berth over the water in the pot (on medium heat ) and continue to stir as the mixture thickens.

#### step 4

At 170 degrees, the custard will be as thick as chocolate sauce and when you run your finger across the back of a coated spoon, it should leave a trail.

**step 5**

For a velvety texture, press the custard through a fine-mesh strainer to remove any flecks of zest or egg.

**step 6**

Whisk in the butter one small cube at a time, to form a smooth glossy curd.

**step 7**

Cool, cover and refrigerate for at least 8 hours, during which time it will thicken and its lemony flavor will develop