



YUZU CURD



Used in our Grilled Blueberry Palooza Sammie.

Ingredients

2 ½ cups sugar

½ cup yuzu zest from 10-11 yuzus
(fill in with citrus zest if needed)

1 cup citrus juice *(use as much yuzu juice as you have, and fill in gap with lemon or grapefruit juice)*

¾ unsalted butter, *slice into small pieces*

4 whole eggs, *beaten until light and frothy*

7 egg yolks

Directions

step 1

Mix together the yuzu zest and sugar in bowl and let sit for 20 minutes.

step 2

In a heavy duty thick-bottomed pot, combine all ingredients including the sugar zest mixture.

step 3

Turn heat on very low and start whisking everything together. The butter will start to melt; keep whisking.

step 4

Once the butter is melted all the way and the mixture is smooth, turn the heat to medium. Keep whisking. **DO NOT STOP** or the eggs will curdle and texture will be off. It will take a few minutes for the curd to start to thicken. Keep whisking until the consistency of thick pudding. Pull off the heat.