Procedure:\n

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|  | 1. | Wash freezer container(s) with warm, soapy water. Rinse well and dry. Keep covered or upside down on clean surface to prevent contamination while you make your lemon curd. \n  \n |
|  | 2. | Combine the sugar and lemon zest in a small bowl, stir to mix, and set aside about 30 minutes. Pre-measure the lemon juice and prepare the chilled butter pieces. \n  \n |
|  | 3. | Heat water in the bottom pan of the double boiler until it boils gently. The water should not boil vigorously or touch the bottom of the top double boiler pan or bowl in which the curd is to be cooked. Steam produced will be sufficient for the cooking process to occur. \n  \n |
|  | 4. | In the top of the double boiler, on the counter top or table, beat egg yolks and whole eggs thoroughly but lightly with the whisk. Slowly whisk in the sugar and zest, blending until well mixed so that the mixture is not lumpy. Blend in the lemon juice and then add the butter pieces to the mixture. \n  \n |
|  | 5. | Place the top of the double boiler over boiling water in the bottom pan. Stir gently but continuously with a silicone spatula, or plastic or wooden spoon, to prevent the mixture from sticking to the bottom of the pan. Continue cooking until the mixture reaches a temperature of 170°F. Use a thermometer to monitor the temperature. \n  \n |
|  | 6. | Remove the double boiler pan from the stove and place on a protected surface, such as a dish cloth or towel on the counter top. Continue to stir gently until the curd thickens (about 5 minutes). Strain curd through a mesh strainer, into a glass or stainless steel bowl; discard collected zest. Allow the curd to cool to room temperature. To prevent a 'surface skin' from forming while it cools, place a clean piece of plastic food wrap down onto the surface of the curd or cover the bowl. Fill cooled curd into freezer container(s), leaving ½-inch headspace, and freeze immediately. \n |