

Passion Fruit Curd

From Nelson's Kitchen
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Adapted from America's Test Kitchen Lemon Curd

Ingredients:

- 1/3 cup of passion fruit juice
- 2 large eggs
- 1 egg yolk
- 1/2 cup sugar (3 1/2 ounces)
- 2 tablespoons unsalted butter, cut into 1/2-inch cubes and chilled
- 1 tablespoon heavy cream
- 1 pinch of salt

Procedure:

1. Cook the curd

- Heat the passion fruit juice in nonreactive saucepan over medium heat until hot but not boiling.
- In the bowl of a standing mix, beat the eggs and yolk; gradually whisk in sugar.
- Slowly pour hot passion fruit juice into eggs.
- Pour the beaten eggs with juice into the still warm saucepan.
- Cook over medium heat, stirring constantly with wooden spoon, until mixture registers 170 degrees on instant-read thermometer and is thick enough to cling to spoon, about 3 minutes.

2. Add the cold ingredients and strain

- Remove pan from heat and stir in cold butter until incorporated.
- Stir in cream and salt.
- Pour curd through fine-mesh strainer into a nonreactive bowl.
- Cover surface of curd directly with plastic wrap; refrigerate until needed.