

# Lemon Curd Recipe

Fresh homemade Lemon Curd has vibrant lemon flavor and tastes like the creamy filling in Lemon Bars. It's so much better than store-bought and this is the easiest method that comes together quickly in a saucepan.



**Author:** Natasha Kravchuk    **Servings:** 20 people (makes 1 1/4 cups)    **Calories:** 60

**Prep Time:** 6 mins    **Cook Time:** 9 mins    **Total Time:** 15 mins

## Ingredients

- 3 large eggs
- 1/2 cup granulated sugar
- pinch of fine sea salt
- 1 tsp grated lemon zest, from 1 medium lemon
- 1/2 cup fresh lemon juice, from 3 lemons, strained
- 6 Tbsp unsalted butter, cut into small pieces
- 1/2 tsp vanilla extract



## Instructions

1. In a medium (2 qt) saucepan, combine eggs, sugar, zest, and a pinch of salt. Whisk vigorously until well combined, frothy, and lightened in color.
2. Whisk in lemon juice until blended.
3. Add butter pieces and set the pot over low heat, whisking constantly until the butter is melted and the mixture is thickened (7-9 minutes). The lemon curd will thicken around 160-170°F. Once you see it start bubbling, let it gently simmer for a few seconds then remove it from the heat at around 175-180°F on a thermometer. When it's ready, it should coat the back of a spoon without running when you pull your finger across the spoon.
4. Strain the mixture through a fine sieve (if you stir in the sieve with the whisk, it will push the mixture through the sieve faster). Discard the solids left in the sieve.
5. Stir in vanilla extract. Let the mixture cool to room temperature then store covered in the refrigerator to fully set. Keeps well in the refrigerator for up to a week.

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