

Meyer Lemon Curd

Recipe by Liz the Chef

One of my favorite recipes using Meyer lemons is my lemon curd. It keeps well in the fridge (although mine seems to disappear pretty quickly) and has so many uses. It is delicious served with [gingerbread](#), simple cakes or on top of shortbread cookies. You can stir it into plain yogurt, spread it on toast or eat it right off the spoon.

The lemons on our tree are ripening, slowly because of our cold winter, but they are worth waiting for! Our tree was a gift from my maternal grandmother, who bought it for me during her only visit to my home in 1983. It came from our nearby Mission Hills Nursery, my garden center for over thirty years now.

Yields 2 -1/2 cups

- 1 cup white sugar
- 1 tablespoon cornstarch
- pinch of kosher salt
- 1 cup fresh Meyer lemon juice (about 5-6 lemons)
- 3 large eggs
- 2 tablespoons unsalted butter
- 1 teaspoon Meyer lemon zest

1. In a medium-sized saucepan, combine the sugar, cornstarch and salt. Add the lemon juice and eggs.

2. Using a whisk, stir mixture as you bring it to a boil over medium heat. Reduce heat once it boils and continue cooking, constantly whisking, until mixture has thickened. This will take five minutes or so.

3. Remove pan from heat. Stir in butter and lemon zest.

4. Spoon curd into a bowl or storage container, cover and chill for at least 6 hours. Lemon curd will continue to thicken as it chills.

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