

Lemon Curd

Yield: 12 serves | **Rating:** 5/5 | **Prep:** 10 min | **Cook:** 15 min | **Chill time:** 45 min

Ingredients

- 110 ml lemon juice
- 150 g sugar substitute (allulose/ monkfruit) or regular granulated sugar
- 60 g unsalted butter cut into cubes (1/2 stick, COLD)
- 1 Zest of 1 lemon
- 5 egg yolks
- 2 whole eggs



Instructions

1. Combine eggs, sugar substitute, and lemon zest in medium metal bowl
2. Add lemon juice and stir thoroughly
3. Place bowl over a bain marie (double boiler - with simmering water)
4. Constantly stir with a French whisk until the mixture thickens (approx. 145°F) or when you dip a wooden spoon in the mixture and drag your finger across and it leaves a definite trail.
5. Immediately remove from heat and quickly stir in the cubed butter. It will cool and thicken the mixture.
6. Press curd through a fine mesh sieve to make a smooth and glossy curd. Immediately refrigerate. The butter will help solidify the curd to make it spreadable.