

Lemon Raspberry Curd – to serve in many desserts!

Holmberg Orchard Raspberries
Sherry's Lemon Cookies

1 cup sugar
1 tablespoon finely grated lemon zest
1/4 cup fresh lemon juice
8 large egg yolks (egg whites reserved for another use)
1/4 teaspoon salt
Unsalted butter (10 tablespoons), cut into 1/2-inch pieces
1 pint fresh raspberries

Directions

In a medium saucepan, off of any heat, whisk together sugar, zest, and egg yolks; whisk in lemon juice and salt and mix until well blended.

Place the pan over medium-high heat. Add the butter and cook while whisking continually, until butter has melted. (do not boil). To make any curd properly, make sure to always stir and never let it come to a full boil. This could separate the yolks and the butter and just make a mess. :>)

After about 5 minutes, the mixture should be thick enough to coat the back of a spoon, and small bubbles will form around the edge of pan.

Remove pan from heat and place into a bowl. Let the curd sit for about 20 minutes

In a blender or using a hand immersion blender, puree 1 cup raspberries. Strain through a fine-mesh sieve into a bowl, discarding seeds and solids.

Fold the raspberry puree into the slightly cooled curd. Press plastic wrap against the surface of curd and refrigerate until cool. Use in many dessert as in tarts, pies, served over crumbled cookies, over ice cream, spread onto biscuits and muffins, the uses are endless!

I served over Sherry's Lemon Glazed cookies!