



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Lemon Curd Tart (adapted from Joy of Baking)

Serves 8

1 tart crust for a 9-inch pan, completely baked and cooled (I used Dorie Greenspan's)

3 large eggs

$\frac{1}{3}$ cup fresh lemon juice (2-3 lemons)

$\frac{3}{4}$ cup (5.25 ounces) granulated white sugar

4 tablespoons ($\frac{1}{2}$ ounces) unsalted butter, at room temperature and cut into small pieces

1 tablespoon lemon zest

1. In a stainless steel bowl placed over a saucepan of simmering water, whisk together the eggs, sugar, and lemon juice until blended. Cook, whisking constantly (to prevent it from curdling), until the mixture becomes pale in color and quite thick (like a hollandaise sauce or sour cream) (160 degrees F or 71 degrees C on a thermometer). This will take about 10 minutes.

2. Remove from heat and immediately pour through a fine strainer to remove any lumps. Cut the butter into small pieces and whisk into the mixture until the butter has melted. Add the lemon zest, cover, and let cool to room temperature before filling the pastry crust. (Note: The lemon curd will continue to thicken as it cools. Covering the lemon curd with plastic wrap prevents a skin from forming on the surface.) Serve plain or with softly whipped cream and fresh berries.