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Cooking School
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Lemon Curd

INGREDIENTS:

- 2 zest of lemon
- 2- $\frac{1}{2}$ ounces sugar
- 4 ounces lemon juice
- 2 eggs
- 3- $\frac{1}{2}$ ounces sugar
- 6 ounces butter (room temperature)

METHOD:

1. Combine the 1st 3 ingredients and bring to a boil.
2. Whisk the eggs and the 3 $\frac{1}{2}$ ounces of sugar together
3. Then temper with above juice and reboil for 2 minutes remove from heat when thickens and boils. **STIRRING CONTINUOUSLY.**
4. Add the room temperature butter

Variation: Lemon Mousse

1. Do 8 ounces cream cheese and $\frac{1}{2}$ cup lemon curd for a great holiday spread or dip for holiday quick breads or fruit.
2. Or pipe out by using either 1-cup (1/2 pint whipping cream, whipped or 16 ounces nondairy whipped topping into $\frac{1}{2}$ cup lemon curd) or 8 ounces cream cheese, 16 ounces cool whip and $\frac{1}{2}$ cup the lemon curd and pipe into puff paste cornucopia.