



Lemon curd

10'
Hands on

60''
Hands off

6-8
Portion(s)

1
Difficulty



Ingredients

- 3 eggs, medium
- 150 g granulated sugar
- 100 g lemon juice
- 1 teaspoon(s) [vanilla extract](#)
- lemon zest, of 2 lemons
- 150 g butter, ice-cold

Διατροφικός πίνακας

Nutrition information per portion

246 Calories (kcal)	17.0 Total Fat (g)	10.0 Saturated Fat (g)	19.0 Total Carbs (g)
12%	24%	50%	7%
19.0 Sugars (g)	29.0 Protein (g)	0.0 Fibre (g)	0.09 Sodium (g)
21%	6%	0%	2%

Method

- In a [pot](#) add the eggs, sugar, lemon juice, vanilla extract, lemon zest, and transfer over low heat.
- Constantly mix with a [hand whisk](#) for 3-4 minutes, until the cream thickens.
- Transfer into a dosing container, add the butter cut into cubes, and beat with an [immersion blender](#) until the butter is dissolved.
- Refrigerate for 1 hour to cool.
- Serve with [cupcakes](#), [muffins](#), [tarts](#).