

# A Recipe From *tikkido*

## Lemon Curd

<https://tikkido.com/blog/lemon-curd-recipe-tutorial>

### Lemon Curd Recipe:

- 5 large egg yolks
- 1 cup sugar
- 1/3 cup lemon juice (freshly squeezed)
- 8 Tablespoons of chilled butter (one stick, cut into 8 parts)

### Instructions:

1. Zest and juice the lemons.
2. Whisk together the egg yolks and sugar, and combine until the mixture is smooth and a light yellow color.
3. Whisk in 1/3 cup lemon juice and the lemon zest.
4. Whisk the lemon mixture in a double boiler as it gently cooks until the lemon curd thickens. This takes 8-10 minutes.
5. Remove from the heat after the mixture has thickened, and mix in one pat of butter at a time, whisking until melted and incorporated before adding the next bit of butter. Continue until all the butter has been incorporated.
6. Keep the finished lemon curd refrigerated.

