

Fresh Citrus Curd

Oh my word - we tend to make double batches of this curd because we usually lose 1/2 during taste testing - we recommend you do the same! Bright, sweet, and tart - put this curd on all things baked - or simply load up a spoon and walk away...

1/3 cup citrus juice of choice, lemon, grapefruit, blood orange or lime

1 Tbsp citrus zest

¼ cup of EVOO or Pressato Olive Oil

½ cup granulated sugar

5 egg yolks

Whisk together juice, zest, sugar, and egg yolks in a small saucepan. Place over medium heat and whisk continuously for 5-7 minutes, until the mixture starts to thicken and bubbles just break the surface.

Slowly drizzle in olive oil, while whisking, creating a velvety smooth curd. If desired or needed, pour through a fine mesh strainer to remove any lumps.

Transfer to an airtight container in the refrigerator for up to 10 days.