

# Homemade Lemon Curd

Homemade lemon curd is much tastier than the store bought ones, it is so easy to make and only requires a few ingredients. The color and flavor is pure summer...blasting with flavor, rich, creamy and so flavorful...



I love everything that has lemon in it...from bars to ice cream and our Meyer lemon tree was loaded with lemons, after picking them up and freezing some of them for making smoothie I still find myself with a lot of it...not to mention that we still have other kind of lemons tree in our backyard.



Since I had made pavlova recently I found myself with leftover egg yolks and I absolutely dislike throwing food away, I thought that the best way to use the egg yolks up and the extra lemons was to make lemon curd.

***Ingredients:***

- 5 egg yolks
- 1 egg
- $\frac{1}{2}$  to  $\frac{3}{4}$  cup sugar depending on your taste, I used  $\frac{1}{2}$  cup
- 200 ml freshly squeezed lemon juice from Meyer lemons

- Lemon zest, approximately 1-2 teaspoons
- 4 tablespoons unsalted butter cut into small pieces



***Method:***

Mix the egg yolks with the egg and pass it through a fine sieve directly to a small pot. I find that removing the egg membrane the curd does not taste eggy.

Add the lemon zest and the sugar, mix well and then add the lemon juice, combine well and finally add the butter.

Cook over low-medium heat, stirring constantly until all the butter melts and the lemon mixture thickens. The lemon curd will be a bit liquid but it will thicken as it cools.

Remove the lemon curd from the pan and pour into a glass jar. Place a plastic wrap directly to the lemon curd to avoid a film to form. Once it cool completely, place the jar in the refrigerator.

Serve cold.





And my favorite way to eat lemon curd...by the spoon...



or with homemade yogurt...



I hope you enjoy this simple recipe for Homemade Lemon Curd, for more desserts recipe you might want to check [HERE](#).



Did you know that lemon contain lots of vitamin C which boost your immune system? Moreover lemon peels contain as much as 10 times more vitamin than the lemon juice itself.

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***colorful week!***