

In late 19th and early 20th century England, homemade lemon curd was traditionally served with bread or scones at afternoon teas an alternative to jam, and as a filling for cakes, small pastries and tarts. Curds are different from pie fillings or custards in that they contains a higher proportion of juice and zest, which gives them a more intense, stronger flavor. Also, curds containing butter have a smoother and creamier texture than both pie fillings and custards; both contain little or no butter and use cornstarch or flour for thickening. Additionally, unlike custards curds are not usually eaten on their own

## **Lemon Curd #2**

Yield: 1 3/4 Cups

### ***Ingredients***

1/2c butter  
1/2c sugar; or  
1/3c honey  
4 eggs  
1 egg yolk  
1/2c fresh lemon juice  
3tb lemon peel; grated

### ***Instructions***

Melt butter in a double boiler over simmering water. Add sugar; stir until dissolved. Using a wire whisk, beat in eggs, egg yolk, lemon juice and peel. Cook over low heat, stirring, until mixture thickens. Do not overcook, as curd may curdle and separate. Remove from hot water. Cool 5 minutes. Pour into containers and seal. Refrigerate for up to 2 weeks. Serve with muffins, scones, English muffins, or toast.

Source: Medford Mail Tribune, 4 December 1994

## **Lemon Curd (Bon Appetit)**

Yield: 4 Servings

### ***Ingredients***

1/2c (1 stick) butter  
1 1/2c sugar  
1 1/4c strained fresh lemon juice  
4 eggs  
2tb grated lemon zest

### ***Instructions***

This versatile sauce is delicious spread on English muffins, makes a wonderful cake or pie filling and is also an easy way to enhance plain yogurt. It has a tendency to darken after about 2 months, so it is best to make only what you can use within that length of time.

Makes about 4 1/2-pint jars

Melt butter in top of double boiler over simmering water. Add remaining ingredients and blend well. Continue cooking, stirring frequently, until thick and smooth, about 25 to 30 minutes. Ladle into sterilized jars and seal with lids.

## **Lemon Curd (Welsh)**

Yield: 1 Servings

### ***Ingredients***

4 lemons  
5 eggs  
1lb sugar  
4oz butter

### ***Instructions***

(CEULED LEMWN) Scrub the lemons to clean them. Cut the lemons in half and squeeze out the juice and strain. Grate the rind. Pour the juice into a double saucepan. Beat the eggs and add to the juice with the sugar and butter. Stir with a wooden spoon to dissolve the sugar. Continue heating and stirring until the curd thickens. Put in sterilised jars and cover.