



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

## MEYER LEMON CURD

### INGREDIENTS:

4 **Meyer Lemons**, zested & juiced (to yield  $\frac{1}{3}$  cup juice)  
5 **Egg Yolks**  
 $\frac{3}{4}$  cup **TB Meyer Lemon Aromatic Finishing Sugar**  
 $\frac{1}{2}$  cup pasture raised unsalted chilled **Butter**, cut into equal pieces  
 $\frac{1}{8}$  teaspoon **TB Meyer Lemon Sea Salt**

**TB | TidBits:** *If you can splurge when it comes to the eggs, try duck eggs. The creamy yolks give an added richness that brings the curd to a whole other level. You can also sprinkle with an additional pinch of the salt when serving to add even more complexity.*

### METHOD:

Combine the egg yolks and sugar in a medium sized glass bowl and whisk until smooth, about 1 minute.

Measure the citrus juice and if needed, add enough cold water to reach  $\frac{1}{3}$  cup. Add the juice and zest to the egg mixture and whisk smooth.

Pour the curd mixture into a 2 quart saucepan and simmer over low heat until thickened, approximately 8 minutes, or until mixture is light yellow and coats the back of a spoon.

Remove promptly from heat and stir in the butter one piece at a time, allowing each addition to melt before adding the next. Then, add the salt.

Move to a clean container and cover by placing a layer of plastic wrap directly on the surface of the curd. Refrigerate for up to 2 weeks.

*Be inspired & visit our Recipe Library at [TERREBOTANICALS.COM](http://TERREBOTANICALS.COM).*

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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