



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.

RUBY GRAPEFRUIT CURD

INGREDIENTS:

- 1 cup **Ruby Red Grapefruit Juice**
(about 2 grapefruits)
- 3 Tablespoons finely grated
Grapefruit Zest
- 3 large pasture raised **Eggs**
- 3 large pasture raised **Egg Yolks**
- ¼ cup plus 2 Tablespoons **TB Ruby
Grapefruit Aromatic Finishing
Sugar**
- A pinch of Sea Salt
- 4 Tablespoons unsalted grass-fed
Butter, cut into small pieces and
softened

TB | TidBits: *This curd is especially tasty when made with duck eggs, which lend an added richness. Serve it with Angel Food Cake and garnish with a sprig of spearmint.*

METHOD:

Bring grapefruit juice to a boil in a small saucepan over medium-high heat. Reduce heat and simmer until juice is reduced by half, about 5 minutes. Let cool.

Whisk together eggs, egg yolks, sugar, grapefruit juice, grapefruit zest, and a pinch of salt in a double boiler or a heatproof bowl set over a pot of simmering water. Cook, whisking constantly, until thickened about 6 or 7 minutes. Remove from heat, and whisk in butter, a few pieces at a time.

Pour mixture into a glass bowl set in a larger bowl filled with ice water, and stir until cool. Place a layer of plastic wrap against the surface of the curd, keeping out as much air as possible, and refrigerate until cold, at least 4 hours and up to 2 days.

cultivate. cook craft celebrate.

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

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