



Lemon Curd

with Ice Cream

easy and delicious

INGREDIENTS

- 3 Eggs
- 3/4 cup (150g) Lemon Juice
- 2/3 cup (150g) Sugar
- 1/2 cup (150g) Butter room temp

PREPARATION

1. Put the eggs, lemon juice, and sugar in a medium size pot and whisk very well. Or emulsify in a blender prior to putting it into the pot to ensure very well combined.
2. Bring to a boil, whisking constantly, and keep it at a boil for three minutes.
3. Take off the heat, stir in butter until emulsified and smooth.
4. Chill over an ice bath, stirring

Enjoy over your favorite Revival ice cream scoop. SO SCRUMPTIOS.

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