

Zesty LIME CURD

Recipe adapted with permission from Food in Jars
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Makes 2 cups

- ¼ cup finely grated lime zest (from about 4 limes)
- 1¼ cups/250 g granulated sugar
- 4 large egg yolks
- 2 eggs
- ½ cup/120 ml freshly squeezed lime juice (from 4-6 limes)
- 6 tablespoons/85 g cold unsalted butter, cut into cubes



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1. Combine lime zest & sugar in a small bowl. Rub zest into sugar until fragrant & fully combined. Set aside.
2. Set up double boiler, add 2 inches/5 cm of water to the bottom pan & bring to a simmer over medium heat. Keeping the top half of the double boiler off the stove, add the egg yolks & whole eggs to it & whisk them together. Add the zest & sugar combination & whisk in. Finally, add the lime juice & stir until blended.
3. Put the double boiler back together & drop in the cubes of butter.
4. Switch to a rubber or silicone spatula & stir continually as the lime curd begins to cook.
5. Monitor the temperature of the curd with a candy thermometer while you stir. As it approaches 190° to 200°F/90° to 95°C, it should start to thicken. One sign of doneness is that it will coat the back of your spoon without running or dripping.
6. If it is slow to thicken but is approaching 210°F/100°C, remove the top portion of the double boiler & let it cool for a moment before returning to the heat for an additional minute or two of cooking. It rarely needs to go past 190° to 200°F/90° to 95°C to reach a nice thickness. It typically takes 6 to 9 minutes for a curd to cook through.
7. When the curd has thickened to the consistency of sour cream, it is done. Remove the top half of the double boiler & stir off the heat. During this time, it will continue to thicken a bit.
8. Strain through a fine-mesh sieve into a 4-cup/960 ml measure. The straining removes both the zest (which will have imparted a great deal of flavor to the curd during cooking time) & any bits of scrambled egg.