

Homemade Lemon Curd

Easy to make creamy lemon curd

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INGREDIENTS

(makes 2 jars of lemon curd)

- 6 large egg yolks (~120g)
- 225g sugar
- 150g fresh strained lemon juice (3 lemons)
- 100-150g soft butter



DIRECTIONS

1. Wash the lemons well and press the juice from them. I suggest to weigh the juice as lemons can vary highly in size and that will also affect your results.
2. In a small pot beat the egg yolks shortly with a whisk. Add the sugar and mix until combined.
3. While mixing add the strained lemon juice and continue mixing until all well combined.
4. Transfer the pot to a stove and start heating on medium heat while mixing continuously. Use a thermometer and heat the mix until it reaches 85°C. Then remove from heat and transfer into another bowl to speed up the cooling process. Again using a thermometer allow the mix to cool to 50°C.
5. Once it has cooled to 50°C add the butter and mix it in with an immersion blender until smooth and glossy. If you want to have a really thick lemon curd you can add 150g butter, if you prefer it to be runnier then add only 100g. In both cases the lemon curd will look very runny right after mixing in the butter, it will thicken up once it has had time to cool in the fridge.
6. Transfer the still warm lemon curd into clean jars (two 200ml jars) and allow to cool completely in room temperature before storing it in the fridge.
7. Store the lemon curd for up to two weeks in the fridge. This lemon curd can also be frozen and it defrosts perfectly without the defrosting affecting the structure or the taste. Freeze for up to one year.