

Homemade Blood Orange Curd

Great alternative to the more common Lemon Curd

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INGREDIENTS

(makes 2 jars of blood orange curd)

- 6 large egg yolks (~120g)
- 150g sugar
- 200g fresh strained blood orange juice (2-3 blood oranges)
- 150-200g soft butter



DIRECTIONS

1. Wash the blood oranges well and press the juice from them. I suggest to weigh the juice as blood oranges 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 blood orange 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 blood orange curd you can add 200g butter or more, if you prefer it to be runnier then add only 150g. In both cases the blood orange 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 blood orange curd into clean jars (two 200ml jars) and allow to cool completely in room temperature before storing it in the fridge.
7. Store the blood orange curd for up to two weeks in the fridge. This blood orange curd can also be frozen and it defrosts perfectly without the defrosting affecting the structure or the taste. Freeze for up to one year.