



Lemon or Orange Curd

1 cup sugar
¾ stick (6 tbsp.) unsalted butter
½ cup fresh lemon juice or orange juice
1 tbsp. finely grated lemon rind or orange rind
3 eggs plus 1 egg yolk

In the top of a double boiler, combine the sugar, butter, juice and rind. Stir over moderate direct heat until the sugar melts.

Beat together the eggs and the egg yolk and strain into the hot mixture, stirring constantly. Cook over barely simmering water for 15 to 20 minutes, stirring often, or until the mixture has thickened a good deal; it will become thicker when cool.

Pour into a jar or bowl, cover tightly with buttered waxed paper tied with a string, and chill immediately. The curd will keep for up to 3 weeks.