



Culinary Creations

by Connie

Personal Chef & Event Planning Services

Passion ~ Love ~ Food

LEMON CURD CUPS WITH FRESH BERRIES AND WHIPPING CREAM

3		Lemons
1.5	C.	Sugar
¼	#	Unsalted Butter (room temperature)
4		Extra Large Eggs
½	C.	Lemon Juice (3-4 Lemons)
1/8	Tsp.	Kosher Salt
		Fresh Blueberries or Raspberries
		Whipped Cream

YIELDS: 3 CUPS

Zest 3 Lemons, being careful to avoid the white pith. Add sugar and lemon zest to food processor with fitted steel blade. Pulse until zest is finely minced into the sugar.

Cream the butter and beat in the sugar and lemon mixture. Add the eggs, 1 at a time, and then add the lemon juice and salt. Mix until combined.

Pour the mixture into saucepan and cook over low heat until thickened (about 10 minutes), stirring constantly. The curd will thicken at about 170 degrees F., or just below simmer. Remove from heat and cool.

Place curd in individual cups top with whipping cream and fresh blueberries or Raspberries.

Refrigerate until ready to serve



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