

Looking for John Steinbeck

Book 1 in the Lavandula Series

by Ginna Gordon



Free Recipe

Lemon Curd

3 large lemons

½ cup butter

1½ cups sugar

3 egg yolks, beaten

Wash the lemons and zest the rinds. Squeeze the lemons and strain the juice into the top of a double boiler. Add the zested peel, butter, sugar and egg yolks.

Cook, stirring constantly, until the butter melts, the sugar dissolves and the curd begins to thicken, about five minutes. *Don't let it boil* – this will curdle the eggs.

When the Lemon Curd is thick and creamy, immediately pour into a clean glass jar.

Cover the curd with a towel or plastic wrap to keep a skin from forming, let cool, and then refrigerate.

Curd will last in refrigerator about three weeks. This makes about three cups.

Note: Meyer Lemons make a delicious Curd. They have thinner, more orangey skins, a cross between a lemon and a tangerine.



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