



Mixed Citrus Curd

Makes: 1 & 1/4 cup

Prep Time: 10 minutes Cook Time: 17 minutes

Total Time: 27 minutes plus 2 hours cooling time

- 2 large eggs
- 2 large egg yolks
- 1/2 cup granulated sugar
- 1 tsp packed lemon zest
- 3 tbsp fresh lemon juice
- 1 tsp packed lime zest
- 2 1/2 tbsp fresh lime juice
- 1 tsp packed mandarin zest
- 2 1/2 tbsp fresh mandarin juice
- 1/4 tsp Kosher salt
- 1/4 cup unsalted butter, cubed

Place a fine-mesh sieve over a medium heatproof bowl; set aside.

In another medium heatproof bowl, whisk together eggs and egg yolks until well combined; set aside.

In a medium saucepan, stir together sugar, lemon zest and juice, lime zest and juice, mandarin zest and juice, and salt. Cook over medium-low heat until sugar dissolves and mixture begins to steam, 3-4 minutes. Do not boil. Pour citrus mixture into egg mixture in a slow, steady stream, whisking constantly. Return mixture to saucepan. Cook, stirring slowly and constantly in a figure-eight motion with a silicone spatula, until mixture is thickened and can coat the back of a spoon and an instant-read thermometer registers 175°F-180°F, 10 to 12 minutes. Add butter, 1 to 2 cubes at a time, stirring until melted after each addition.

Press curd through prepared sieve, discarding any solids. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Refrigerate until well chilled and set, at least 2 hours.