



Raspberry Curd

Makes: 2 cups

Prep Time: 5 minutes

Total Time: 20 minutes

- 12 ounces fresh raspberries (See Chef's Note)
- 1/2 cup butter
- 3/4 cup granulated sugar
- 2 tbsp freshly squeezed lemon juice
- 6 large egg yolks
- pinch of salt

In a medium, heavy bottomed saucepan, melt the butter over medium heat. Add the berries and any juices, sugar, lemon juice, egg yolks and salt. Cook over medium heat, stirring frequently and mashing the berries, until thickened, about 5-10 minutes.

Strain through a sieve placed over a heat-proof bowl, mashing the berries with a spoon. Discard the seeds and other solids. Give the curd in the bowl a stir, let cool slightly and press plastic wrap onto the surface. Cover and refrigerate until completely cooled.

Chef's Note:

Frozen raspberries are perfectly acceptable to use. Completely thaw prior to using.