

Blood Orange Curd

3 eggs + 3 egg yolks

⅓ c. + 1 Tbsp. granulated sugar

½ c. key blood orange juice

1 tbsp. blood orange zest

2 tsp. salt

4 oz. butter, cut into chunks

Take the zest from the limes with a potato peeler and add it to the sugar and robot coup it until the zest is small and well incorporated.

Put all ingredients except the butter into a pan and mix well. Put it on the induction burner on 1 and slowly bring up to temperature, stirring with a whisk almost constantly. When it has started to get warm, you can turn it up to 2. Continue stirring constantly until it is thick and bubbling. Remove from heat and start adding the butter a chunk or 2 at a time, whisking until it is completely melted and incorporated after each addition.

Put the curd through a fine mesh strainer or sieve. Store in a quart container, label and date.