



Fresh Lime Curd

Savannah · 29/09/2024



Prep Time

40 mins

Dificult

Medium

Servings

8

Description

This lime curd recipe is a twist on lemon curd. When life gives you a bunch of limes, make lime curd. Use it as a cake filling or any other way you desire.

Ingredients

- 1 cup sugar - $\frac{3}{4}$ cup fresh lime juice - $\frac{1}{4}$ cup butter - 1 tablespoon lime zest - 2 large eggs
- beaten

Instructions

1. Place sugar
2. lime juice
3. butter
4. and lime zest in the top of a double boiler; stir over medium-high heat until butter melts. Temper eggs by mixing 2 tablespoons hot lime mixture into eggs
5. stir to blend. Reduce heat to medium until water simmers. Slowly whisk egg mixture into the lime mixture. Cook over the double boiler until lime mixture thickens and coats the back of a wooden spoon
6. 20 to 25 minutes. Cool slightly and spoon into a clean
7. glass jar. Cover and refrigerate.