

VELVETY

Gluten-free

African Lemon Curd

- 3 Lg Eggs
- 1 pinch Salt
- $\frac{3}{4}$ C White Sugar
- 1 T Distilled Vinegar
- $\frac{1}{2}$ C Lemon Juice (Fresh)
- 1 T Lemon Zest (Finely Shredded)
- 4 T Butter (Room Temperature)



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1. Place stainless steel bowl over saucepan of boiling water.
2. Whisk Eggs, Sugar, Lemon Juice, Vinegar, Salt until blended.
3. Heat & stirring constantly until thickens; remove from heat.
4. Strain; add Lemon Zest and allow to cool.
5. Add Butter and fold into lemon curd.
6. Cover and refrigerate 12-24 hours.

Serve as a **Topping** for biscuits, scones or with **Lemon Cheese Cake**.

