

# LEMON CURD

ZEST & PEEL COOKING CLASSES  
BAREFOOT CONTESSA RECIPE

## INGREDIENTS

3 TO 4 LEMONS  
1 & 1/2 CUPS SUGAR  
1 STICK OF UNSALTED BUTTER - ROOM TEMPERATURE  
4 LARGE EGGS  
1/2 CUP LEMON JUICE - FROM YOUR 3 - 4 LEMONS  
1/8 TSP SALT  
\*OMIT SALT IF YOU USE SALTED BUTTER IN A PINCH!

## DIRECTIONS

ZEST YOUR LEMONS, AVOIDING ANY OF THE WHITE PITH THAT CAN MAKE THE CURD BITTER.  
SET A 2 QT SAUCEPAN ON THE STOVE AND HAVE YOUR CANDY THERMOMETER HANDY AS WELL!  
IN A FOOD PROCESSOR, PULSE SUGAR AND ZEST UNTIL FINELY MINCED THROUGHOUT SUGAR.  
USING MIXER, CREAM THE BUTTER USING WHISK ATTACHMENT.  
ADD IN THE SUGAR AND ZEST MIXTURE.  
ADD EGGS, ONE AT A TIME. MAKING SURE TO SCRAPE SIDES DOWN IF NEEDED TO INCORPORATE INGREDIENTS WELL.  
ADD LEMON JUICE AND SALT AND CONTINUE TO MIX UNTIL COMBINED.  
\*AT THIS POINT YOUR MIXTURE WILL LOOK CURDLED... BUT IT'S NOT!  
POUR MIXTURE INTO 2 QT SAUCEPAN AND COOK OVER LOW HEAT, WHISKING CONSTANTLY UNTIL THICKENED.  
(ABOUT 170 DEGREES ON CANDY THERMOMETER)  
THIS WILL TAKE APX. 15 TO 20 MINUTES AT HIGH ALTITUDE, 10 MINUTES FOR LOWER ALTITUDE. YOU CAN BRING YOUR HEAT UP TO A LOW MEDIUM CAREFULLY TO SAVE SOME TIME, BUT DO NOT LET LEMON CURD GET TO A SIMMER!  
REMOVE FROM HEAT AND LET COOL IN MASON JARS AND REFRIGERATE UP TO 1 WEEK.  
LEMON CURD FREEZES GREAT! TO DEFROST, PULL OUT OF FREEZER AND PUT INTO REFRIGERATOR 24 HOURS BEFORE NEEDED.

# CREME FRAICHE

PINTEREST RECIPE

## INGREDIENTS

1 CUP HEAVY CREAM

2 T BUTTERMILK

## DIRECTIONS

IN A BOWL, COMBINE CREAM AND BUTTERMILK. COVER WITH A CLEAN KITCHEN TOWEL AND SET ASIDE ON COUNTER IN A WARM & DRAFT FREE PLACE. AFTER 12 TO 16 HOURS, IT SHOULD BE THICKENED, BUT STILL POURABLE CONSISTENCY. STIR AND REFRIGERATE FOR UP TO 1 WEEK. THIS IS A GREAT ADDITION TO SWEET SCONES BECAUSE IT IS TANGY & CREAMY.