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LEMON CURD FILLING

INGREDIENTS

3/4 cup (150g) sugar
1/4 cup (30g) cornstarch
1 cup (236g) water
2 large egg yolks, lightly beaten
2 Tablespoons (18g) butter
1 Tablespoon grated lemon zest
4 Tablespoons fresh lemon juice

DIRECTIONS

Combine sugar, cornstarch and water in a saucepan over medium heat. Stir constantly, until mixture thickens and comes to a boil (3-4 minutes). Boil, stirring, for 1 minute more.. Remove the pan from the heat. Spoon about 1/2 cup of the hot mixture into a small bowl with egg yolks and stir quickly until combined. Continue stirring, while pouring the egg mixture back into the saucepan. Return pan to medium heat and cook, stirring, until the curd is thickened and lemon colored (1-2 min). Remove from heat and stir in the butter, lemon juice, and lemon zest.-- Let the lemon curd cool, then press plastic wrap onto the surface, this will prevent a skin from forming on the top. Refrigerate.

* This will fill a two layer 8 or 9 inch cake with some leftover. The recipe can be halved.

* I have refrigerated the lemon curd for a week and it was fine....I'm not sure how long it will keep beyond that

Makes 1 1/4 cups



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