

Blood Orange Curd

<http://userealbutter.com/2012/02/07/blood-orange-curd-recipe/>

Classic Home Desserts by Richard Sax

12 egg yolks
1 cup sugar
3/4 cup blood orange juice
1/4 cup lemon juice
8 oz. (16 tbsps) unsalted butter, cold, but into pieces
zest of 2 blood oranges

Place the egg yolks, sugar, lemon, blood orange juice, and lemon juice in a medium saucepan over low heat, whisking constantly. Whisk until the curd thickens enough to coat the back of a spoon. This takes a while and if you haven't done it before, you might think something has gone wrong. Just keep stirring for about ten minutes over low heat. It will be liquidy and then it will become foamy. Eventually the whole thing will seem to get foamy and light colored, but that is when it starts to thicken. Remove from heat. Whisk the cold butter into the curd a few pieces at a time until they are melted and all of the butter is incorporated. Whisk the zest in. Let cool and refrigerate. Makes about a pint.