

ORANGE CURD

This recipe was adapted from the lemon curd recipe at growitcookitcanit.com.

I kept the same amount of sugar as in my lemon curd recipe. By gosh, the resulting orange curd was way too sweet. However, this recipe is perfect for the orange curd-flavored bittersweet chocolate ganache—with a dollop of orange curd—macarons. I would NOT eat this orange curd like you would my lemon curd; it is just way too sweet. It's as sweet as honey!

This orange curd does not get as thick as the lemon curd—not even close. It ladles like honey and keeps in the fridge for at least a month. I'm thawing a frozen jar out now and will let you know if it freezes well...posting it right back here.

INGREDIENTS

Set 1

3 packed tablespoons of orange zest

½ T. lime zest

1 ½ c. granulated sugar

Set 2

4 large, whole eggs

9 egg yolks

**Remove as much of the white strands of membrane as possible. This curd will not be strained.*

Set 3

¾ c. freshly squeezed orange juice

¼ c. freshly squeezed lime or lemon juice

¾ c. unsalted, cold butter, cubed into small pieces

Tools: small bowl, medium bowl, whisk, medium pot about 3.5 inches deep, large stainless steel bowl, strainer, rubber spatula, 4 freezer-safe, half-pint glass or plastic canning jars with lids and rings, cleaned but not sterilized, funnel

DIRECTIONS

1. Place the sugar and zest in the small bowl. Stir to combine then set aside.
2. Put the whole eggs and the egg yolks into the stainless steel bowl. Whisk the eggs thoroughly until the mixture is light yellow and fluffy.
3. Add the sugar mixture to the eggs and blend well.
4. Add the citrus juices and whisk to combine.
5. Add the butter pieces.
6. Position the stainless steel bowl atop the pot of simmering water.
7. Use the rubber spatula to distribute the butter and stir the mixture.
8. Continue to stir the mixture until it reaches 170 to 175 degrees Fahrenheit. At this temperature, the curd will be thick like runny pancake batter. This takes about 45 minutes of stirring over simmering water. Don't turn the heat up or you might curdle the eggs.
9. Once the curd is just over 170 degrees Fahrenheit, remove it from the heat.
10. Place a funnel over one jar then pour enough curd into it, leaving a half inch of space from the top. Cover the jar with a lid and seal with the ring. Repeat with remaining jars.
11. Cool the jars completely at room temperature. Once cooled, place in fridge overnight then in the freezer.

Recipe courtesy Paula Quinene of PaulaQ.com.

