

Lemon Curd in the Vitamix

Internet Address: https://www.vitamix.com/us/en_us/recipes/lemon-curd

Adapted some from Vitamix website



Servings: 28

Start to Finish Time: 16 minutes

NOTE: This recipe varies slightly from the original on the Vitamix website. It makes a smaller quantity, uses slightly more egg, and less sugar because I used Meyer lemons.

1. Place lemon juice, eggs, sugar, salt and zest into the Vitamix container in the order listed and secure lid. Turn machine on and slowly increase speed to Variable 10, then to High.
2. Blend for 5 minutes. Yes, 5 minutes. That gives the mixture time to heat up.
3. Reduce speed to Variable 5 and remove the lid plug. Add butter, 1 piece at a time, through the lid plug opening incorporating butter completely between additions.
4. Replace the lid plug and increase speed to Variable 10. Blend for 30 seconds. Mixture may seem too thin, but it thickens as it chills.
5. Chill before serving or allow to cool slightly and serve at room temperature.

Zest of 3 Meyer lemons

1/4 cup fresh lemon juice, from Meyer lemons

3 large eggs

1/2 cup granulated sugar, heaping

1/2 teaspoon salt, optional

1/4 cup unsalted butter, cut into pieces

Yield: 2 cups

Per Serving (excluding unknown items): 36 Calories; 2g

Fat (52.1% calories from fat); 1g Protein; 4g

Carbohydrate; trace Dietary Fiber; 24mg Cholesterol;

49mg Sodium; 4g Total Sugars; trace Vitamin D; 4mg

Calcium; trace Iron; 10mg Potassium; 11mg Phosphorus.

Exchanges: .

Carolyn T's Blog: tastingspoons.com