

### Meyer Lemon Curd Tart

1 cup sugar  
2/3 cup Meyer lemon juice, freshly squeezed and strained  
1 tbsp lemon zest  
3 large eggs  
2 (large) egg yolks  
6 tbsp butter, softened and cut into tbsps  
1 9-or 10-inch **sugar cookie tart crust**

In a medium saucepan, combine sugar and lemon juice and bring to a boil, stirring occasionally to dissolve sugar.

In a large bowl, while the sugar is heating, whisk together lemon zest, eggs and egg yolks.

When sugar mixture comes to a boil, add very small amounts of it to the egg mixture *while* whisking continuously to temper the mixture. Add only a few tablespoons at a time and do not stop stirring (firmly, but not too vigorously) until all of the sugar/lemon mix has been added.

Transfer egg mixture back to sauce pan and return to stove. Cook on medium heat until thickened, about 8 minutes, whisking frequently.

Remove custard from stove and whisk in butter, adding in one tablespoon at a time. When all butter has been added, cool curd for 15 minutes before pouring into prepared tart crust.

Refrigerate overnight or at least 8 hours before serving. If storing longer than that, cover tart with plastic wrap when set and completely cool.

Serves 10.



**LEMON-CURD TART**  
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