



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Lemon Curd – Pistachio Sundaes –

Lemon Curd:

5 large egg yolks
¾ cup sugar
2/3 cup lemon juice (from 3 lemons)
5 tsp. finely grated zest (from 2 lemons)
1 stick butter, softened

Pistachios:

Vegetable oil cooking spray
¼ cup sugar
2 tbl. water
½ cup pistachios
¼ tsp. coarse salt

Vanilla Ice Cream

1 cup heavy cream, whipped

1. Cook egg yolks, sugar, lemon juice and lemon zest in a medium saucepan over medium-high heat, whisking constantly, until bubbling in center, about 6 minutes. Remove from heat, and whisk in butter a few tablespoons at a time. Immediately pass through a fine sieve into a bowl. Place plastic wrap directly on surface of curd to prevent skin from forming. Let cool; refrigerate at least 2 hours and up to 3 days.

2. Coat a rimmed baking sheet with cooking spray. Bring sugar and water to a boil over medium-high heat, stirring to dissolve sugar. Cook until a candy thermometer registers 238°, about 6 minutes. Add nuts and salt, then cook, stirring, until sugar crystallizes, about 1 ½ minutes. Pour mixture onto baking sheet, and let cool 30 minutes. Roughly chop nuts. Nuts can be stored up to 1 week.

3. Spoon curd into dishes, top with a scoop of ice cream, a dollop of whipped cream and sprinkle with nuts.

Credit: Martha Stewart Living