



Espresso

Ingredients:

- 3 lemons
- 3/4 cup granulated sugar

Directions:

- Zest and juice the lemons. Set aside.
- Whisk together the sugar and eggs until well combined.
- Place the bowl over a saucepan of simmering water.
- Add the lemon juice and zest to the bowl, and stir continuously for about 10-15 minutes.
- Remove the bowl from the heat and add the butter pieces.
- Strain the lemon curd through a fine-mesh sieve to remove any lumps or zest.
- Transfer the lemon curd to a jar or container and let it cool to room temperature.