

Strawberry Curd

By Chef Mark Mills, Frederick Community College, Frederick, Maryland

Ingredients

8 oz (227g) hulled and quartered strawberries
2 large egg yolks
⅓ cup (65g) granulated sugar
pinch of salt
1 tbsp (8g) corn starch
3 tbsp (45ml) freshly squeezed lemon juice

Instructions

1. Place strawberries in medium saucepan. Without adding any liquid, cover and cook over medium to medium-low heat until soupy, 7-10 minutes (watch carefully so it does not stick or burn); set aside.
2. In a medium bowl, whisk together egg yolks, sugar, and salt until well blended. Whisk in corn starch until smooth. Whisk in lemon juice, and then gradually pour in hot strawberries and their liquid while whisking constantly until evenly combined.
3. Pour this mixture back into the saucepan and cook over medium-low heat for 5 minutes, stirring constantly with a rubber spatula. Increase heat to medium and continue cooking until it reaches a boil. Once boiling, cook for 1 minute longer while stirring constantly. The mixture will be thick.
4. Pour curd into a clean bowl and place a piece of plastic wrap directly over the surface of the curd to prevent a film from forming. Refrigerate until thoroughly chilled, about 1 hour.