Passion Fruit Curd

From Nelson’s Kitchen

Adapted from America’s Test Kitchen Lemon Curd

Ingredients:

- 1/3 cup of passion fruit juice
- 2 large eggs
- 1 egg yolk
- 1/2 cup sugar (3 1/2 ounces)
- 2 tablespoons unsalted butter, cut into 1/2-inch cubes and chilled
- 1 tablespoon heavy cream
- 1 pinch of salt

Procedure:

1. **Cook the curd**
   - Heat the passion fruit juice in nonreactive saucepan over medium heat until hot but not boiling.
   - In the bowl of a standing mix, beat the eggs and yolk; gradually whisk in sugar.
   - Slowly pour hot passion fruit juice into eggs.
   - Pour the beaten eggs with juice into the still warm saucepan.
   - Cook over medium heat, stirring constantly with wooden spoon, until mixture registers 170 degrees on instant-read thermometer and is thick enough to cling to spoon, about 3 minutes.

2. **Add the cold ingredients and strain**
   - Remove pan from heat and stir in cold butter until incorporated.
   - Stir in cream and salt.
   - Pour curd through fine-mesh strainer into a nonreactive bowl.
   - Cover surface of curd directly with plastic wrap; refrigerate until needed.