

Layered Citrus Curd

Recipe By *Michal Frischman*



Cooking and Prep:  10
h

Serves:  8

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

I have always been a big fan of lemon desserts, but have never made a curd without margarine. When Chanie mentioned she uses oil all the time, I knew I had to give it a try!

Ingredients (9)

Main ingredients

- 2 cups sugar, divided
- 1 and 1/2 cups oil, divided
- 2 whole eggs plus 4 egg yolks, divided
- 1 cup grapefruit juice
- zest of 1 grapefruit

- 2 1-in. pieces grapefruit rind
 - 1/2 cup lemon juice (about 3 lemons)
 - zest of 3 lemons
 - fingers cookies
-

Start Cooking

For the Grapefruit Curd

1. In a medium bowl, mix 1 cup sugar and 3/4 cup oil well. Add in 2 eggs and combine thoroughly. Add in the zest and grapefruit juice and mix until incorporated.
2. Transfer to a small saucepan. Heat over medium heat, stirring regularly, until the curd is thick enough to coat the back of a spoon, about seven minutes. Remove from heat and spoon into serving glasses. Let sit in the freezer to set for an hour.

For the Lemon Curd

1. Meanwhile, combine the remaining cup of sugar, remaining 3/4 cup oil, four egg yolks, 1/2 cup lemon juice, and zest in the same bowl. Heat it over the same pot and cook until bubbling and coating a spoon, about seven minutes. Remove from heat.

Assemble

1. Crumble a finger cookie and place over grapefruit layer. Spoon the lemon curd over the finger cookies and set in the fridge, covered, at least overnight.

Credits

Photography: Hudi Greenberger.

Styling: Renee Muller.