

## **Pink Grapefruit Curd**

Adapted from Twigg Studios

One large grapefruit should be enough to get you all the juice and zest required - couldn't hurt to have an extra on hand in case (like me) you're a bit feeble on the fruit-squeezing front.

### **Ingredients**

1 cup Grapefruit juice  
5 Egg yolks  
5 tbsp Unsalted butter  
1 tbsp Grated grapefruit zest  
1/2 cup Caster sugar

Grate the zest of a grapefruit to make about 1 tbsp.

Squeeze the juice of the grapefruit - using either the kitchen implement of your choice or just sheer brute force - and strain the fresh juice through a sieve to remove the seeds and pulp.

In a heavy-bottomed pan, combine the juice, zest, egg yolks, butter, and sugar and whisk together over a medium heat until the mixture thickens - about 5-10 minutes. Be sure to keep your eyes on the mix, whisking constantly and making sure it doesn't boil. It will be done when the curd is thick enough to coat the back of a spoon.

Pour into an airtight jar and store in the fridge.

The refrigerated curd will last for up to a week.