

Vitamix Lemon Curd

The perfect filling for Lemon Bars or serve it chilled on top of your favorite dessert.



Ingredients

- 1/2 cup (120 ml) fresh lemon juice
- 5 large eggs
- 1 1/2 cup (335 g) granulated sugar
- 1/8 teaspoon salt, optional
- Zest of 3 lemons
- 1/2 cup (110 g) unsalted butter, cut into pieces

Directions

1. Place lemon juice, eggs, sugar, salt and zest into the Vitamix container in the order listed and secure lid.
2. Turn machine on and slowly increase speed to Variable 10, then to High.
3. Blend for 5 minutes.
4. Reduce speed to Variable 5 and remove the lid plug. Add butter, 1 piece at a time, through the lid plug opening incorporating butter completely between additions.
5. Replace the lid plug and increase speed to Variable 10.
6. Blend for 30 seconds.
7. Chill before serving or allow to cool slightly and serve at room temperature.