

LEMON CURD WITH COCOA NIBS & CANDIED VIOLETS

By: Katy Sparks

6 servings

Ingredients

6 large egg yolks

zest of ½ lemon

juice of 2 lemons

¾ cup sugar

¼ pound high quality butter, cold and cut into pieces (I use Kerrygold)

1 cup heavy cream

pinch sugar

1 oz roasted cacao nibs

1 oz candied violets

Directions

1. Combine the egg yolks, lemon zest and juice and sugar in a small saucepan. Whisk together but don't add too much air.
2. Cook over medium heat, stirring constantly with a wooden spoon or rubber spatula until mixture thickens enough to coat the back of the spoon.
3. Remove from heat and whisk in the butter, one piece at a time. Pour into a glass or stainless steel bowl to cool with plastic wrap pressed tightly to the surface to avoid a "skin" forming. Wrap whole bowl again in plastic and refrigerate until firm and chilled, about 2 hours.
4. Whip the cream in a chilled stainless steel bowl with a pinch of sugar to soft peaks.
5. Spoon the lemon curd into decorative glasses, top with a spoonful of the whipped cream and garnish each with cacao nibs and candied violets.