

Lilikoi Curd



Level: Easy

Prep Time: 5 minutes

Serves: 16 (makes abt 2 cups)

Cooking Time: 5 to 10 minutes

1 large egg

4 large egg yolks

$\frac{1}{4}$ cup white granulated sugar

$\frac{1}{2}$ cup fresh lilikoi juice, strained of seeds and pulp

6 Tbsp. unsalted butter, cut into 6 pieces, chilled cold

Pinch of coarse kosher salt



Recommended tools: mini whisk, candy thermometer, fine mesh sieve

In a small, heavy saucepan, with a mini whisk blend the egg, egg yolks, sugar, and lilikoi juice until smooth. Attach candy thermometer to inside of saucepan. Cook over medium heat (adjust and lower the heat as needed to make sure the mixture doesn't come to a boil), whisking constantly, until the mixture thickens and reaches 180°F, about 7 to 10 minutes. Remove saucepan from heat source and whisk in butter 1 tablespoon at a time, making sure each addition is melted and incorporated before adding more. Whisk in salt. Place a fine mesh sieve over a bowl and strain lilikoi curd to remove any lumps. Transfer strained lilikoi curd to a glass container or canning jar. Place a piece of plastic wrap directly on top of the curd (this prevents a skin from forming) and let cool completely. Seal container and refrigerate up to 10 days.

Notes:

- I used fresh lilikoi juice from the yellow passion fruit typically found in Hawaii, not the purple passion fruit.
- I like my lilikoi curd a little tart. Add more white granulated sugar if you prefer yours sweeter. I would recommend adding an additional $\frac{1}{4}$ cup white granulated sugar to make it very sweet.