

# Passion Fruit Curd

**Recipe c/o [marissarothkopfbates.substack.com](http://marissarothkopfbates.substack.com)**

*Makes about 2 cups*

## **What You'll Need:**

- 1 cup (200 grams) granulated sugar
- 1/2 cup (90 grams) passion fruit puree
- 1/4 cup (57 grams) fresh lemon juice
- 2 egg yolks
- 3 large eggs
- 8 ounces (226 grams) butter, cut into 16 pieces
- pinch of salt

## **What You'll Do:**

1. In a microwave-safe bowl (preferably glass), whisk together all the ingredients.
2. Place the bowl in the microwave and heat for 45 seconds on high heat.
3. Remove the bowl from the microwave and whisk for about 10 seconds, being sure to scrape down the sides and bottom of the bowl.
4. Repeat the 45-second blasts and 10-second whiskings until the mixture looks uniformly thickened. It should measure at least 175 degrees F. Dip a spoon in the mixture. Draw your finger across the back of the spoon. Your finger should leave a clean line. And probably hurt from being stuck in a 175-degree liquid.
5. Let the mixture cool on the counter for about 20 minutes. Press a piece of plastic wrap to the surface of the mixture. Tightly wrap the bowl and refrigerate until cold before using.

## **Notes:**

- I find packets of frozen passion fruit pulp in the freezer section of my local grocery store. Thaw before using.
- To make lemon, lime, key lime or orange curd, use 3/4 cup of freshly squeezed juice.
- To make a mango-lime-ginger curd, use 1/2 cup of mango puree, 1/4 cup of fresh lime juice and at least 1 teaspoon of grated fresh ginger. Taste the juice mixture before adding the eggs.
- Curd keeps for 1 month, refrigerated, in a tightly lidded jar.

- The process of microwave curd-making is a little disconcerting, as nothing seems to happen for the first few 45-second blasts. You will think this is not working. Do not give up. It is a gradual process. I've added photos of the stages so you can get a sense of what it should look like on its way to curd.