



Cut at the line for a 4x6 Recipe Card

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Cantaloupe Curd

(Jams & Jellies, None)

Ingredients:

- 2 cups cantaloupe purée
- 1/2 cup lemon juice
- 1/2 cup water
- 4 egg yolks
- 1/2 cup sugar
- 1/4 cup cornstarch, sifted
- 2 tbsp butter

Directions:

Place the purée, juice and water in a saucepan over medium heat and bring nearly to a boil.

Remove from heat. In a bowl, whisk the yolks, sugar and cornstarch until smooth. Temper the egg mixture with the hot liquid (add just a little liquid at first to warm up the eggs without cooking them, then combine fully), return to the heat and allow to come to a boil, stirring the whole time. Once the mixture has boiled for about 20-30 seconds, remove it from the heat and add the butter. Whisk until the butter is melted and allow to cool completely. Chill and serve with fresh scones or as a pie filling. Yield: approx. 1L of curd

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