

Meyer Lemon Duck Egg Curd

An incredibly thick, luxurious, and velvet-textured citrus spread made exceptionally creamy with fresh duck eggs.

PREP TIME

10 Minutes

COOK TIME

15 Minutes

YIELDS

Approx. 2–3 Jars

INGREDIENTS

- **1 cup** Meyer Lemon Juice
(freshly squeezed from 4 large lemons)
- **¼ cup** Organic Lemon Zest
(optional, from 4 lemons)
- **4** Fresh Duck Eggs
- **1 cup** Organic Cane Sugar
- **2 sticks (1 cup)** Unsalted Butter
(cut into cubes; grass-fed preferred)
- **½ tsp** Sea Salt

INSTRUCTIONS

- 1. Prep Station:** Before turning on the stove, measure out all of your ingredients and place them within arm's reach of your cooktop.
- 2. Whisk Base:** In a cold saucepan, thoroughly whisk the 4 duck eggs and 1 cup of cane sugar together. Place the pan over medium-low heat and continue whisking constantly until the mixture becomes smooth and completely combined, about 3 minutes.
- 3. Incorporate Citrus:** Slowly pour the fresh Meyer lemon juice and optional lemon zest into the pan in a steady stream, whisking vigorously without stopping to prevent the eggs from scrambling.
- 4. Melt the Butter:** Add the sea salt. Begin dropping the cubed butter into the pan a few chunks at a time. Whisk constantly until those pieces are fully melted and incorporated before adding the next batch. Repeat this process until all of your butter is fully integrated.
- 5. Thicken & Pack:** Continue to cook and whisk gently over medium-low heat as the curd naturally thickens, which will take about 10 minutes. Remove from the heat. If you prefer a completely silken texture, run the warm curd through a fine wire sieve to strain out the zest. Pour into clean jars and refrigerate completely before serving.

Chef's Customization Note: Duck egg yolks contain a significantly higher ratio of healthy fats and natural lecithin than chicken eggs, which makes this curd incredibly thick and stable. For a lighter, lower-calorie version, you can safely cut the butter allocation in half (using just 1 stick or ½ cup)—the natural richness of the duck eggs will still deliver a wonderfully luxurious mouthfeel!