

Foodnity Recipes

Easy Rhubarb Curd

Smooth, sweet-tart Rhubarb Curd ready in minutes, ideal for toast and desserts.

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups rhubarb, trimmed and cut into 1-inch pieces
- [ ] 3/4 cup granulated sugar
- [ ] 4 large egg yolks
- [ ] 1/4 cup unsalted butter, cut into small cubes
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Instructions

1. In a medium saucepan, combine rhubarb and 1/4 cup of the sugar; add 1/4 cup water and cook over medium heat until the rhubarb softens, about 8 minutes.
2. Meanwhile, whisk the egg yolks with the remaining sugar until the mixture is pale and thick. Slowly pour a ladle of the hot rhubarb liquid into the yolks, whisking constantly to temper.
3. Return the tempered yolk mixture to the saucepan, lower the heat, and stir continuously until the curd thickens and coats the back of a spoon, about 5-7 minutes.
4. Remove from heat; stir in butter, lemon juice, vanilla, and a pinch of salt until fully incorporated. Pass through a fine-mesh sieve into a clean jar for a silky finish.

Nutrition per serving

210 kcal	3 g	26 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the curd seems too runny, keep stirring a minute longer; it will firm as it cools.
- For a smoother texture, use a hand-held immersion blender after sieving.
- Adjust sweetness by tasting before adding the final butter.