

Red Currant Curd

2 cups fresh red currants (about 1 pint) rinsed (*save a few for garnish!*)
6 egg yolks, lightly beaten
1/2 cup sugar
1/2 cup (1 stick) butter, cut into pieces
pinch of salt

In a saucepot, add the currants (stems and all) and a splash of water. Cook until the berries have burst and released all their juices. Use the back of a wooden spoon to gently help smooch them. Strain the juice into a bowl pressing on the pulp to make sure you've gotten all the juice. Stir half the currant juice (for a more tart curd, add about 3/4 of it), yolks and sugar together in the rinsed sauce pot and place over medium heat. Stir constantly until the mixture has thickened enough to coat the back of a wooden spoon. Remove from heat and add butter, 1 piece at a time, until incorporated. Scrap curd into a bowl and push a piece of plastic wrap right against the top of the curd (to prevent a skin forming). Refrigerate for at least an hour so it can set. Add this curd, if you wish, to granola to make parfaits.