



Rhubarb Curd

Ingredients

- 6-8 stalks of rhubarb, cut into 1" pieces
- 3/4 cup sugar, divided
- 4 eggs
- 1 tablespoon [Fustini's 12 Year White balsamic](#)
- 1 teaspoon lemon juice
- 4 tablespoons butter, chilled
- fresh berries for garnish

Directions

Step 1.

Place rhubarb and 1/4 cup of sugar in a small saucepan. Cove the rhubarb with 1" of water and simmer for 20 minutes. Strain, pressing the solids to remove all liquid. Discard solids and reserve rhubarb juice.

Step 2.

Lightly beat eggs in a small saucepan. Whisk in 2/3 cup of rhubarb juice, vinegar and the remaining 1/2 cup of sugar.

Step 3.

Place over medium-low heat. Stir constantly with a wooden spoon, cook until the custard thickens and coats the back of the spoon.

Step 4.

Remove from heat and whisk in butter. Pres through a strainer to remove any lumps. Season to taste with lemon juice to achieve the desired tartness. Chill sauce until thickened and use within one week.