

Orange Curd

4 oranges, at room temperature
1 ½ cups sugar
¼ pound unsalted butter, at room temperature
4 extra-large eggs, at room temperature
½ cup freshly squeezed orange juice
1/8 teaspoon kosher salt

Remove the zest from the oranges with a vegetable peeler, being careful to avoid the white pith. Put the zest in the bowl of a food processor fitted with a steel blade. Add the sugar and pulse until the zest is very finely minced.



Cream the butter in the bowl of an electric mixer fitted with a paddle attachment. Add the sugar/orange zest mixture and mix until light and fluffy. Add the eggs, one at a time, then add the orange juice and salt. Mix until combined.

Pour the mixture into a 2-quart saucepan and cook over low heat until thickened, about 10 minutes, stirring constantly. The orange curd will be ready when it coats a spoon, and it will register about 175 degrees F on a candy thermometer. Be careful not to overcook, or it will curdle. Remove from the heat and let cool or refrigerate.

Place the orange curd in a bowl and decoratively arrange the strawberries on a serving platter around the bowl.

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