

Lemon Curd Tarts With Blueberry Honey

Recipe provided by www.honey.com

Makes 8 (4 inch) tarts

4 whole eggs
2 egg yolks
3.5 oz. Blueberry honey
½ cup lemon juice
Zest of 1 lemon
7 oz. butter
Salt
8 baked 4 inch tart shells
Sweetened whipped cream, as needed
Fresh blueberries, as needed
Mint leaves, as needed



In top of non-corrosive double boiler over simmering water, whisk eggs, yolks, lemon juice, zest, honey and salt until custard is thick and creamy, 8 to 10 minutes. Remove from heat and gradually mix in butter until thoroughly incorporated. Pour into tart shells (about 1/3 cup in each). Cover and chill at least 2 to 3 hours.