OLD-FASHIONED LIMONCELLO CUSTARD

Limoncello Custard is a smooth, creamy Italian dessert infused with the bright and aromatic flavor of limoncello liqueur.

Perfect as a filling for cakes, pastries, or simply enjoyed by the spoonful, this **decadent custard** combines **the richness of traditional pastry cream** with **a touch of citrusy liqueur** for a unique, refreshing twist!

Cooking Times & Yield

- **Preparation Time:** 10–15 minutes
- **Cooking Time:** 15 minutes
- **Chilling Time:** 3–4 hours
- **Yield:** about 1½ cups (approx. 375 g)

Ingredients

- ½ cup + 2 tbsp fresh lemon juice (about 130 g)
- ⅓ cup + 1 tbsp granulated sugar (80 g)
- 4 large egg yolks
- 2 tbsp potato starch (fecola di patate) (15 g)
- 4½ tbsp unsalted butter, cubed (65 g)
- 2 tbsp **Limoncello liqueur**
- Optional: zest of 1 untreated lemon

Instructions

1. **Prepare the lemon juice**
   Squeeze the lemons and strain the juice to remove pulp and seeds. If using lemon zest, finely grate it and set aside.
2. **Sweeten the juice**
   Pour the strained lemon juice into a bowl and whisk in the sugar until dissolved.
3. **Add the yolks**
   Separate the eggs and add the yolks to the lemon mixture. Reserve the whites for meringues or other desserts.
4. **Thicken the base**
   Add the potato starch and whisk thoroughly until the mixture is completely smooth and lump-free.
5. **Incorporate butter and Limoncello**
   Add the cubed butter and the **Limoncello liqueur**, stirring gently to combine.

6. **Cook the cream**
   Transfer everything to a saucepan. Cook over **low heat**, stirring constantly with a whisk or spatula.
7. **Do not boil**
   As soon as the cream thickens to a custard-like consistency, remove it from the heat. Do not let it boil—this is a cream, not scrambled eggs.
8. **Strain (optional)**
   If lemon zest was added, strain the cream for a perfectly smooth texture.
9. **Chill**
   Transfer the lemon cream to a clean, dry jar or bowl. Cover and refrigerate for at least 3–4 hours until fully set.