

Lemon Curd Hamantaschen

Lemon curd

2/3 (65 grams) cup sugar

Peel of 2 well scrubbed and patted dry lemons, peeled with sharp peeler or microplaned leaving behind the white pith

1/3 cup (79 ml) lemon juice

2 eggs

1/8 teaspoon salt

1/4 cup (56.6) grams butter/margarine

Hamantaschen

4 cup (480 grams) flour

3/4 (170 grams) cup sugar

1/2 teaspoon salt

2 teaspoons baking powder

1 (226 grams) cup butter/margarine

1 teaspoon lemon zest/peel, grated

4 eggs

Directions:

For the Lemon Curd:

Put the lemon peel that you cut in strips or the microplaned zest in a food processor with the steel blade. Add the sugar and run the processor until the zest is very finely minced into the sugar but sugar is still granulated. Check after 2 minutes.

Add the eggs in the chute while you process and then add the lemon juice and salt. Pulse briefly till mixed. ***Cut the butter into 6 chunks and set aside. It will be added AFTER the curd is cooked.***

Pour the lemon/sugar/juice mixture into a heat resistant glass bowl (I have Pyrex type bowls for this) and place over a pot with 2 inches of water boiling in it to make a bain marie (this is simply a pot which acts as a double boiler with the bowl on top to keep the cooking slow) just make sure boiling water doesn't touch the bowl, and cook over low heat until thickened (about 10 minutes or so), whisking constantly. You can stop once or twice to check that the curd is thickening up but don't step away and again whisk whisk whisk. You must keep the curd below boiling at below simmer. When the mixture is a thickened mixture and you dip a wooden spoon in it should coat the back of the spoon. Good, now remove from the heat and add the butter/marg that you cut into pieces. Take the same whisk and whisk into the mixture which further cools it and also richens the consistency. Cover with plastic wrap and pop into the fridge.

Now prepare the dough.

In bowl of mixer mix together dry ingredients. Add softened cubed margarine and mix till crumbly. Add lemon peel and eggs and beat just till dough comes together. OR you can put the everything but the eggs into the food processor and process just till crumbly, add eggs and pulse just till it comes together. Wrap in plastic wrap and pop into fridge for about 15-30 minutes.

Preheat oven to 350 F. Remove and separate dough into four portions for ease of working. Take a piece of parchment paper, or silpat or cover your work surface with plastic wrap. Take some flour and sprinkle work surface moderately and roll rolling pin in flour to coat. Working with each piece, roll out and cut out dough in circles with a cutter or a glass and set on lightly floured surface. Dough is sticky, it must be somewhat since that's how the hamantaschen keep from opening up in the oven. Place a 1/2 teaspoon dollop of curd in center of dough, truly not more or it'll ooze and your hamantaschen will open up in oven. Pick up two edges to make a point and pinch them firmly at top to make one point. Lift bottom to connect to other two sides and pinch to form a triangle. Don't be shy, pinch firmly. Carefully place formed hamantaschen on parchment paper lined baking sheets. Bake in hot oven for 15 minutes or till lightly browned and crisp. Let cool. When completely cooled, shake powdered sugar through a sieve on top. Bet you can't eat just one.