

BLUEBERRY CURD MACARONS

(from the Bewitching Kitchen)

for the shells:

see [this post](#)

use just a little vanilla to flavor the shells and add purple food color

for the filling:

1 cup sugar

1/4 cup butter

2 cups fresh blueberries

1 tablespoon water

zest of half a lime

2 large eggs, beaten slightly

Make the shells and bake them as described in the link.

Make the filling: Place the blueberries and lime zest in a saucepan with 1 tablespoon water and cook gently, mixing occasionally until soft, 8 to 10 minutes. Pass the mixture through a fine sieve, and place inside a glass bowl that will fit over a saucepan with a small amount of simmering water. Add the butter and sugar and cook until the sugar is fully dissolved and the butter is melted.

Add the eggs and continue to stir over gently simmering water until the curd thickens enough to coat the back of the spoon, and reach about 170 F. The process can take a while, but I like to start it on the stove and if the temperature gets stuck in a certain level, I place the bowl in the microwave and give it a couple of 20 second bursts to make sure it is heated to 170 F. It is imperative to use a thermometer, so that you don't risk going over the temperature goal. You can always just baby-sit the curd on the stove full time. Once it's done, strain the curd, and let it cool completely before using it to fill the macaron shells.

Macarons are best enjoyed after 24 hours in the fridge.