



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Mandarin Oranges**

### Mandarin Orange Curd

**Ingredients:**

1 cup mandarin orange juice  
1 ½ cup sugar  
½ cup butter  
4 egg yolks  
2 eggs  
3 Tbs zest  
1 Tbs corn starch  
½ a lemon, juiced

**Directions:**

Pulse the zest, corn starch, and sugar together until aromatic and the sugar is tinted orange. In a 2-quart sauce pot, heat the orange juice and sugar mixture over medium heat stirring until sugar has dissolved. In a mixing bowl, whisk together the eggs and yolks. Slowly drip half the juice into the eggs to temper, whisking the entire time. Pour the tempered eggs back into the pot, stirring consistently until the mixture thickens and coats the back of a spoon. This should take about 5 minutes. Remove the mixture from the heat. Stir in the lemon juice and butter a few pats at a time allowing the butter to melt completely. Refrigerate the curd for a couple hours or serve immediately over pancakes, waffles, fruit, or vanilla ice cream.

\*Tangerines can also be used for this recipe. If you use a different type of orange, you may need to adjust the amount of zest as the intensity of flavor will differ.