

Low-Carb Cranberry Orange Curd

Hands-on 20 minutes Overall 1 hour 30 minutes

Nutritional values (per serving, about 3 tbsp): Total carbs: 4.2 g, Fiber: 0.8 g,

Net carbs: 3.4 g, Protein: 1.3 g, Fat: 6.9 g, Calories: 83 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes about 3 cups, 720 ml)

340 g fresh or frozen cranberries (12 oz)

1/4 cup water, divided (60 ml/ 2 fl oz)

zest from 1 medium orange

juice from 1 medium orange (120 ml/ 4 fl oz)

1 cup granulated [Erythritol](#) or [Swerve](#) (200 g/ 7.1 oz), or less to taste

2 large eggs

2 large egg yolks

1 stick unsalted butter (113 g/ 4 oz)

Optional: 1/2-1 tsp [cinnamon](#) or sugar-free [vanilla extract](#)

Instructions

1. Place the cranberries in a saucepan together with the water. Prepare the remaining ingredients.
2. Use a fine grater to grate the orange. Cut the orange in half and juice. Add the zest and the juice to the cranberries.
3. Heat the cranberries over a medium-high heat until the cranberries start breaking. This will take about 10 minutes.
4. Use a stick blender or a food processor and process until the cranberries are smooth. Blending the cranberries before pressing through a sieve will make the curd more vibrant.
5. Strain the cranberry cream through a fine mesh sieve back into the sauce pan. Place the saucepan back on the heat and gently heat up.
6. Discard any of the pulp that's left in the strainer.
7. Place the eggs in a mixing bowl together with the sweetener. Use a hand whisk or an electric mixer to process until well combined. Set aside.
8. Use a ladle to slowly pour the hot cranberry mixture into the egg mixture while beating.
9. Return to the heat and cook for about 10 minutes until thick and

creamy. Keep stirring the mixture while cooking to prevent the egg from sticking to the bottom.

10. Remove from the heat and pour into a mixing bowl. Add the butter and stir until dissolved. Optionally, mix in 1/2-1 tsp cinnamon or sugar-free vanilla extract.
11. Place a cling film on top (this will prevent the curd from drying out) and let it cool down to room temperature. Then place in the fridge for at least 1 hour or overnight.
12. Store the curd in sealed jar for up to 10 days. Use just like [Lemon Curd](#), to make pies and tarts or to drizzle over whipped cream. For longer storage you can use the canning method.

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