

Lemon Curd



Bring 1 or 2 screw top jars

Ingredients

2 lemons – grated rind and juice
2 large eggs
50g / 2oz butter, cut into cubes
100g / 4oz caster sugar



Method

1. Sterilise the jar(s) – Pre-heat the oven to Gas 1 / 140°C. Wash jars in soapy water, rinse in clear water. Place on a baking tray upside down and dry in the oven for 30 mins whilst you make the lemon curd.
2. Place the sugar, lemon rind and juice, in a glass heat proof bowl.
3. Beat the eggs in a small bowl with a fork. Strain the beaten eggs into the lemon mixture. Beat until smooth.
4. Add the butter.
5. Put the bowl over a pan of simmering water.
6. Stir the mixture with a wooden spoon until the butter melts. Use a whisk to continuously stir the ingredients and cook for approx. 10-12 mins until the lemon curd thickens to the consistency of custard, will coat the back of a wooden spoon and leaves a trail when the whisk is lifted. **Do not overcook**, as the eggs will curdle.
7. Remove the jar from the oven and allow to cool for a few minutes.
8. Pour the lemon curd into the warm jar and seal with the lid.
9. Allow to cool, then store in the fridge for up to 1 month

Variation

Replace the lemons with 3 limes
Substitute 1 orange for 1 of the lemons

Use to fill sponge cakes, as a topping for cheesecakes, in the base of sponge puddings etc.