

LEMON CURD

Makes 4 Cups of Curd

INGREDIENTS

1 ½ Cups caster sugar

220g butter diced

Finely grated zest of 1 lemon

1 ¼ cup lemon juice strained

METHOD

1. Sterilize jars
2. Place sugar, butter, lemon zest and lemon juice into a heat proof bowl, combine.
3. Place the bowl over a pot of boiling water, ensuring the water cannot touch the bottom of the top bowl. (Double boiler)
4. Heat butter mix over medium heat until the butter melts.
5. In a separate bowl whisk the eggs and sit aside until butter is well melted.
6. Over gentle heat use a wooden spoon to slowly stir in eggs a little at a time. Constantly stirring, ensuring mixture never nears boiling point.
7. After 3-5 minutes test the mixture by coating the back of the spoon and then run your finger down it. If the curd holds a line it is ready.
8. Remove from heat immediately, stirring occasionally so that it does not over heat.
9. Pour the hot mixture into sterilized jars. Place lid on immediately and it should self-suction.

SHOPPING LIST

Caster Sugar

220g Butter Salted

6 juicy lemons

6 eggs

NOTE: Ensuring that the mixture does not boil is the main key.

- Invest in a thermometer to be sure of how close you are getting to boiling point.
- If you get white specs as you put in the egg it is too hot and the egg is cooking, stop and let cool you may be able to save it.