

Lemon Curd

Makes +600ml (1 pint)

Preparation Time: 10 mins

Cooking Time: 30 mins

Homemade lemon curd is a million times better than its shop-bought counterpart.

Ingredients

- ❖ 6 medium eggs
- ❖ 300g (10 oz) sugar
- ❖ 150g (5 oz) butter
- ❖ juice and grated rind of 3 large, juicy lemons

Directions

1. Lightly beat the eggs and place in an earthenware jug.
2. Add the sugar, butter, lemon juice and rind and stand the jug in a saucepan of simmering water over a low heat.
3. Cook, stirring regularly, until the curd thickens to about the consistency of custard (it will thicken as it cools).
4. Pour into jars and allow to cool thoroughly before adding lids.
5. Keep refrigerated and use within two weeks.

Notes

- ✓ For those of you who prefer smooth lemon curd, omit the lemon rind or sieve the curd immediately after cooking.
- ✓ Use unwaxed lemons if you can find them.

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