

Lemon curd

This is really yummy as a spread on toast, in between cakes, in small tarts, as a topping on our mini citrus cakes. Store in a well sealed and clean jar in the fridge, will last for weeks.

4 large lemons

200g unsalted butter

350g castor sugar

6 free range eggs whisked and STRAINED

Finely grate zest and juice the lemons

In a heavy based saucepan combine butter, lemon juice zest and sugar. Stir constantly over heat until sugar has dissolved. Remove pan from the heat and add strained eggs to the pan stir to mix well. Place pan back on the heat and cook over gentle heat stirring constantly until mixture has thickened. Do NOT allow it to boil or it will curdle.

@@@@Remove from heat and pour straight into small hot sterilized jars or into a bowl if using immediately.

