

apricot curd.

450 grams strained apricot (already stewed)

200 grams butter diced

300 grams sugar.

6 eggs lightly whisked and strained

1 lemon rind and juice.

1. Finely grate the lemon, and then juice the lemon.

2. In a heavy based pan, combine, butter lemon juice, rind, apricots and sugar. Stir constantly over heat until sugar has dissolved.

3. Take pan off the heat and add the eggs, stir to mix well.

4. Return to a gentle heat, stirring constantly until mixture has thickened. Do not allow it to boil or it will curdle.

5. Pour into hot sterilized jars or into a bowl if using immediately.