Lemon Curd Recipe

**Ingredients**;

2 lemons, juiced (about 3/4 cup of juice)

55g Unsalted Butter, cut into large cubes

1/2 cup Sugar

2 whole egg, well beaten

**Method**:

* Put the sugar, lemon juice, zest and butter in a saucepan on a low heat and stir with a wooden spoon until the sugar has dissolved and butter melted.
* Turn the heat up to medium and whisk in the beaten egg and keep whisking until boiling.
* Whisk for another minute (the mixture will thicken and coat the back of a wooden spoon). Thickens further on cooling.
* Pour through a fine sieve into a large heavy bowl and stir gently to cool.