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Luscious Lemon Curd



Ingredients

4 juicy unwaxed lemons
200g golden caster sugar
100g unsalted butter
6 eggs

Preparation

1. Take the zest from the lemons, taking care not to include any of the bitter pith. Squeeze out all of the juice and place it with the zest in a heatproof bowl.
2. Boil water in a pan then turn down to a simmer. Place the heatproof bowl over the water but make sure that it is not touching it. Stir the sugar into the warm lemon juice to dissolve. Chop the butter into small pieces and add it, stirring until it melts.
3. Beat 4 of the eggs together with just the yolks from the 2 remaining eggs. Pour the beaten eggs into the lemon mixture a little at a time, stirring frequently. Keep stirring gently as you cook the curd for 12 to 15 minutes
- 4 use a wooden spoon, or a whisk if you prefer. The curd is ready when it thickens enough to leave a coating on the back of a spoon, similar to the consistency of custard.
- 5 4. Allow to cool slightly before putting the lemon curd through a sieve and into a clean jar or pot, cover it and put in the fridge to chill.
- 6 You can try making other fruit curds if you wish by using limes or oranges instead of the lemons.

Cooks Note

This creamy sweet curd, with the zest of lemon and the colour of sunshine, is so incredibly easy to make and tastes delicious! Impress your family and guests with homemade lemon curd on buttered toast or pancakes at breakfast time, or on fresh bread; it really is so much tastier than anything bought from a shop.

The recipe will make more than enough for a medium sized jar; it will keep, chilled in the fridge, for about two weeks.