

Lemon Curd

Ingredients

4 lemons, zest and juice

200g/7oz caster sugar

100g/3½oz unsalted butter, cut into cubes

3 free-range eggs, plus 1 free-range egg yolk

Method

To prepare the jars, preheat the oven to 140C. Wash the jars well in warm soapy water then rinse thoroughly under running water. Leave the jars and lids to dry, upside down, in the oven, this sterilises your jars.

Put the lemon zest and juice, sugar and butter into a heatproof bowl.

Sit the bowl over a saucepan of gently simmering water, making sure the water is not touching the bottom of the bowl.

Stir the mixture every now and again until all of the butter has melted.

Lightly whisk the eggs and egg yolk and stir them into the lemon mixture.

Whisk until all of the ingredients are well combined, then leave to cook for 10–13 minutes, stirring every now and again, until the mixture is creamy and thick enough to coat the back of a spoon.

Remove the lemon curd from the heat and set aside to cool, stirring occasionally as it cools. Once cooled, spoon the lemon curd into sterilised jars and seal. Keep in the fridge until ready to use.

