

Lemon Curd

Ingredients:

6 – 8 large juicy lemons
1 cup unsalted butter
2 ½ cups sugar
5 eggs

Finely grate the zest from the lemons. Squeeze the juice and strain it into a large measuring cup. You will need 1 ¼ cups lemon juice.

Cut the butter into small pieces and put it into a glass bowl along with the lemon juice, sugar and zest. Set the bowl over a pan of gently simmering water and stir until the butter has melted and the sugar dissolved.

Lightly beat the eggs and strain into the lemon mixture using a fine sieve. Simmer over low heat, stirring constantly, until mixture thickens and coats the back of a spoon. This will take 20-25 minutes.

Remove the bowl from the water and pour the curd into warm, sterilized jars. Cover and seal.

Keeps for 1 month in the refrigerator.

Makes about 3 cups.

Note: Try stirring in a few spoonfuls of rich liqueur such as hazelnut or orange into the finished curd.

Can also be made with limes, oranges (+ juice of 1 lemon) or grapefruit (+ juice of 1 lime).