

# Lemon Curd

## Ingredients

300ml freshly squeezed lemon juice  
215g butter  
700g granulated cane sugar (Tate & Lyle)  
300ml lightly beaten fresh eggs

## Method

Wash the lemons and peel them very thinly with a vegetable peeler before squeezing out and measuring their juice

Place the butter in an ovenproof bowl over a large saucepan of barely simmering hot water. Add the lemon juice, sugar and lemon rind, and leave until the butter has melted. Lift the bowl off the pan and leave to cool slightly

Lightly beat the eggs in a large bowl but do not whisk them. Gradually stir in the butter mixture, then strain the curd through a sieve (leaving the peel behind) into a clean bowl and place it over a saucepan of barely simmering hot water. Stir continuously until the mixture is slightly thickened – the curd is ready when it just coats the back of the spoon. This will take about 15-20 minutes. Do not over-cook or it will curdle

Turn off the heat and leave to stand for five minutes, during which time the curd will thicken slightly. Sieve the curd for a smoother texture. Pot into clean jars, taking care to fill them absolutely full. Press a waxed disc waxed side down on the surface of the curd and leave to cool. Cover the pots with a cellophane cover when cold

Store in the fridge and eat within six weeks

Makes 1.25kg



*Recipe kindly supplied by Mrs Vivien Lloyd,  
Corsley Show Homecraft Judge*