

Lemon Curd

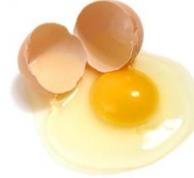
Ingredients:

225g Caster Sugar

50g Butter

2 Lemons

2 Large Eggs



Please bring 2 small jars to take your lemon curd home in.

Method:

1. Preheat the oven to 100°C or Gas Mark 1.
2. Wash the jars thoroughly and dry them out.
3. Place the jars on a baking tray and warm them in the oven.
4. Add water to a small saucepan so it is half full. Ensure a glass bowl fits safely on top of the saucepan. Remove the glass bowl.
5. Place the saucepan at the back of the hob and bring the water to the boil.
6. Wash and dry the lemons.
7. Grate the rind from the lemons.
8. Cut the lemons in half and juice them.
9. Crack the first egg into a small bowl, check for any shell and transfer to a large glass bowl.
10. Crack the second egg into a small bowl, check for any shell and transfer to the same large glass bowl.
11. Beat the eggs with a fork, add the lemon juice and rind, butter and caster sugar.
12. Bring the saucepan of boiled water to the front of the hob, reduce the heat to a simmer. Place the glass bowl on top of the saucepan of simmering water. You will need to check that the saucepan does not boil dry.
13. Stir until the mix coats the back of a white plastic stirring spoon. Be careful to keep the lemon mixture in the bottom of the glass bowl and ensure you stir thoroughly to stop the egg from coagulating.
14. Using oven gloves, remove the glass bowl from the saucepan and place on a pan stand.
15. Pour the lemon curd into the warm sterile jars, cover with a circle of greaseproof paper, seal and label.
16. Refrigerate.

