

Lemon Butter (Curd)

Season: Autumn/Winter/Spring

Difficulty: Easy **Makes:** 2 cups

Fresh from the garden: Lemons



Type: Preserve - can be used in desserts, cakes biscuits Lemon curd keeps, covered, in the fridge for 2 weeks.

Equipment

large saucepan
medium saucepan
grater
juicer
whisk
wooden spoon
chopping board
knife

Ingredients

2-3 lemons for 60ml of juice
200g caster sugar
3 eggs
120g butter

What to do:

1. Cut lemons in half and juice. Measure to 60ml. Pour into smaller saucepan.
2. Fill larger saucepan 1/3 full with water and bring to a simmer on stove.
3. Measure sugar and add to smaller saucepan.
4. Break eggs into smaller saucepan.
5. Using whisk, carefully whisk lemon, sugar and eggs until the eggs are completely mixed in. It is important that no large pieces of egg white remain.
6. Cut butter into small pieces and add to lemon mixture in the smaller saucepan.
7. When water in the larger saucepan is simmering, place the smaller saucepan into the larger saucepan so that it is **sitting in the hot water**.
8. Keep whisking continuously. Be careful not to let it get too hot or the eggs will scramble. Continue stirring the lemon mixture until the butter is melted and the mixture thickens. It is ready when thick and coats the back of a wooden spoon. This should take about 10 minutes.
9. **Remove the saucepan from the stove and carefully pour the lemon butter into a clean sterilized jar or heat proof bowl.**