



Lemon Curd

Season: All

Makes: Enough for some very small tastes, or about a 400 g jar

Fresh from the garden: eggs, lemons

Lemon curd is a great way to use up excess lemons, as so many people love it. (This also makes it a great fundraiser idea!)

Note: You can make vanilla sugar by keeping caster sugar in a sealed jar with a couple of split vanilla beans. Top up as used.

Equipment:

medium saucepan
metric measuring scales
clean tea towel
chopping board
cook's knife
fine grater
citrus juicer
medium stainless steel bowl
whisk
sterilised jars with lids*

Ingredients:

zest and juice of 3 large lemons
100 g vanilla caster sugar
5 egg yolks
150 g salted butter

What to do:

1. Half fill the saucepan with water and put it on to boil.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place lemon zest and juice, sugar and egg yolks into the stainless steel bowl.
4. Place the bowl over the saucepan of boiling water, making sure the water doesn't touch the bowl. Whisk constantly until the mixture thickens like custard and is frothy.
5. Chop the butter into 1 cm cubes.
6. Remove the bowl from the heat and whisk in the butter until the mixture is smooth.
7. Place into sterilised jars with lids.
8. Refrigerate until required.



* Adult supervision required. To sterilise jars and lids, wash them in hot soapy water, then rinse them in hot water. Place in a stockpot of boiling water for at least 10 minutes. Drain jars upside down on a clean tea towel and dry them thoroughly in a 150°C oven. Remove the jars from the oven and fill while still hot.