



Clementine Curd

Sarah's servings: 2 x 190ml Jars, Sarah's skill: Medium

Ingredients

60g unsalted butter, cubed
180g granulated sugar
4 clementines, zested & juiced
3 large egg yolks
1 large egg

Method

1. Pre-heat the oven to 140°C (120°C fan). Sterilised the jam jars by placing them upside down on a baking tray and heating them in the oven for at least 30 minutes.
2. Put the clementine zest, clementine juice, butter and sugar into a large heatproof bowl.
3. Place over a pan of simmering water; ensure that the bottom of the bowl doesn't touch the water.
4. Stir the mixture until all the butter and sugar has dissolved.
5. Remove from the heat and whisk in the egg yolks and whole egg until smooth.
6. Return the bowl to the pan and cook over the simmering water; stirring continuously until it has slightly thickened and coats the back of the spoon. This should take 10-15 mins.
7. Remove the sterilised jars from the oven. Carefully fill the jars with the hot curd, leaving a small gap at the top. Seal the jars tightly with the lids.
8. Leave the curd to cool completely before placing them in the fridge. The curd will last for up to 2 weeks when refrigerated.