



## Lemon Curd

### Ingredients

2 lemons, zested and juiced  
60g unsalted butter, cubed  
180g granulated sugar  
3 large egg yolks  
1 large egg

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### Method

- Pre-heat the oven to 140°C (120°C fan). Sterilise the jars and lids by placing them upside down on a baking tray and heating them in the oven for 30 minutes.
- Put the lemon zest, lemon juice, butter and sugar in a large heatproof bowl. Place over a pan of simmering water, ensuring the bottom of the bowl does not touch the water.
- Stir the mixture until the butter and sugar have completely dissolved.
- Remove the bowl from the heat and whisk in the egg yolks and whole egg until smooth.
- Return the bowl to the pan and cook over simmering water, stirring until the mixture thickens and coats the back of the spoon. This should take 10-15 minutes.
- Remove the sterilised jars from the oven. Carefully fill the jars with the hot lemon curd, leaving a small gap at the top. Seal the jars tightly with the lids.
- Allow the curd to cool completely before placing it on the fridge. The curd will keep for up to 2 weeks when refrigerated.