

Taste the Hills

Recipes and Tips

Easy Lemon Curd

5 egg yolks	125ml lemon juice
1 whole egg	150g caster sugar
Grated zest of 3 lemons	225g unsalted butter, cut into small cubes

You will need to put a large sieve over a mixing bowl to strain the curd once it is made.

Place the yolks, egg, lemon zest and juice in a saucepan with the sugar and stir with a balloon whisk over a medium heat until thoroughly mixed.

Using a wooden spoon this time, add the butter (I tend to do this in a couple of stages) and keep stirring until it starts to 'plop' as it comes to the boil. Scrape it all into the sieve and press through with the wooden spoon.

Cover and leave to cool. It can be stored in the fridge for a few days.

Use for cakes, scones, tarts or mix with crushed meringues and whipped cream for a delicious chilled or frozen pudding.

Nb I either use the left over egg whites for meringues or freeze them to use another time.

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