

LEMON CURD

Makes 2 cups

100g unsalted butter, chopped
1½ cups caster sugar
2 eggs, lightly beaten
1 tblsp lemon rind, finely grated
1/3 cup lemon juice

Method:

1. Place butter, sugar, lemon rind and lemon juice in a heatproof bowl. Place bowl over a saucepan of simmering water, making sure the bowl does not touch the water. Cook stirring constantly with a wooden spoon for 5 minutes or until sugar has dissolved. Remove from heat. Whisk in eggs, return to heat.
2. Cook, stirring with a wooden spoon, for 8 minutes or until mixture thickens and coats the back of the spoon. Remove from heat. Set aside for 5 minutes to cool. Strain into hot sterilised jars, secure lids. Refrigerate for up to a month.

Note: Serve with almond bread, crepes, and pikelets or use to fill pastry cases.