



Lemon Curd

(makes 2 cups)

This beautiful curd is a staple in my kitchen throughout lemon season. It has to be one of the most versatile ingredients – perfect on toast, mixed with berries in yoghurt and also delicious in baked goodies like donuts, pavlovas and muffins!

Ingredients

3 egg yolks

2 whole eggs

1 cup white caster sugar

100g unsalted butter or ghee

1/3 cup freshly squeezed lemon juice

1 tablespoon very finely grated lemon rind

Method

1. Whisk the eggs, egg yolks and sugar in a saucepan until the mixture is completely smooth. Turn on your cooktop to a low-medium heat. Add the butter, juice and rind and continue to whisk over low-medium heat to ensure the mixture does not curdle and remains smooth.
2. Just keep whisking, just keep whisking, until the mixture thickens enough to coat the back of a wooden spoon. Be patient as this part of the process could take up to 10 minutes*.
3. Once thickened, allow the curd to cool for a couple of minutes then pour into hot sterilised jars. Cover the jars and pop them in the fridge. The curd should keep for up to 3 weeks in the fridge if stored in this manner.

Cook's Note

It does take a little while for the curd to thicken but the effort is so worth it. If you rush this part of the process you could end up with a curdled mixture or one that is not as smooth as it could be. Once the curd does reach the correct temperature, it will thicken quite quickly. In the meantime, if your hand starts to tire, it helps to alternate the whisking with stirring using a wooden spoon. Just make sure to keep whisking every once in a while to keep the mixture smooth and glossy.