

Lemon Curd

140ml freshly squeezed and sieved lemon juice (4 lemons)

110g unsalted butter

350g granulated sugar

150ml egg (3-4 medium eggs)

1. Wash the lemons and peel them very thinly with a vegetable peeler or a sharp knife before squeezing out their juice. Sieve the juice and measure 140ml. Measure the egg, whisk until blended then pour into sieve suspended over a small bowl or jug.

2. Cube the butter. Put the butter and sugar into an ovenproof bowl over a large saucepan of barely simmering hot water. Add the lemon juice and lemon peel, and leave until the fat has melted.

3. Lift the bowl off the pan and leave to cool slightly. Gradually stir in the fat mixture, then strain the curd through a sieve (leaving the peel behind) into a clean bowl and place it over a saucepan of barely simmering hot water.

4. Stir continuously until the mixture is slightly thickened- the curd is ready when it just coats the back of the spoon. This will take about 15-20 mins. Do not over-cook or it will curdle. Turn off the heat and leave to stand for 5-10 mins, during which time the curd will thicken slightly.

5. Sieve the curd for a smoother texture. Pour into clean jars, taking care to fill them absolutely full. Press a waxed disc waxed side down on the surface of the curd and leave to cool. Cover the pots with a cellophane cover when cold. Store in the fridge and eat within 4- 6 weeks.