



Citrus Curd



WHAT YOU NEED

- ★ 4-5 lemons (zested then juiced)
- ★ The juice of 4-5 mandarins (3 limes or 1 pink grapefruit)
- ★ 8 egg yolks
- ★ 2 sticks (250g) of butter
- ★ 1 1/2 cups of white granulated sugar
- ★ Clean jam or canning jars that have been washed thoroughly in hot water.

Zest your citrus fruits simply by grating the washed rind with a very fine grater.

HOW TO MAKE IT

- 1 In a non-stick saucepan whisk together the sugar and egg yolks.
- 2 Add the remaining ingredients: the lemon and mandarin juice, the lemon zest and the butter. Whisk together.
- 3 Place over a medium heat and whisk continuously while the mixture comes to a simmering point.
- 4 Switch to a silicon spatula or flat wooden spoon and stir the mixture while it lightly simmers for 2-3 minutes and thickens slightly. Don't go anywhere - be vigilant and stir and watch constantly.
- 5 Strain the mixture through a sieve and store in clean jars.
- 6 Let cool and screw on the lids. The lemon curd will store in the fridge for a couple of weeks.

SUGGESTIONS:

- ★ Eat with fresh bread, scones and cream, or on pancakes, toast or with waffles for breakfast.
- ★ Use as a topping on icecream.
- ★ Fold into lightly whipped cream and eat with cake and strawberries or as a topping on your pavlova.
- ★ Spoon into mini pre-cooked tart shells and top with whipped cream.
- ★ Layer with cream, custard, peaches and sponge cake to make trifle.
- ★ Fold into homemade egg custard and serve with raspberries.