

LEMON CURD RECIPE



RosieMakesJam
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Equipment List

Large bowl
Metal spoon
Sharp knife
Chopping board
Measuring jug
Large jug or bowl
Grater
Fork
Sieve

Scales

Citrus squeezer

You will need jars - 2 220ml/8oz jars or equivalent

Don't forget lids to fit your jars, and some labels

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

Rosie



Ingredients

Large lemons	2
Caster sugar	75g/3oz
Free range eggs	2 large
Butter	50g/2oz

Method

Wash the jars in warm soapy water, rinse and place in a warm oven to dry

Place sugar into the large bowl and grate the lemon zest into it

Squeeze the juice from the lemons and place in the second bowl, add the eggs and whisk together with a fork

Strain this mixture through the sieve onto the sugar mix - do not push the residue through the sieve

Add the butter cut into small pieces

Microwave in short bursts of 30 secs to 1 min depending on the power of your microwave - you don't want the mixture to become overheated as you will end up with lemon-flavoured scrambled egg!

(Alternatively place the bowl over a pan of simmering water and heat whilst stirring. This will take approx. 20 mins)

Stir between each burst of cooking until the mixture coats the back of a spoon - it will thicken on cooling

Pot into warm jars and refrigerate as soon as it is cool enough. Keep refrigerated and use within 6 weeks

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