

Super Lemon Curd

Ingredients (For ca. 600g)

100 g Butter
320 g Sugar
130 g Lemon juice
2 Dessert Spoons of Lemon Zest
4 Eggs size M
A couple of clean jam jars with twist on lids

Preparation

1. Put all the ingredients, apart from the eggs, into a saucepan on medium heat until the butter has melted.
2. Crack the eggs into a separate bowl and gently whisk with a fork.
3. Pour the eggs into the butter-sugar-lemon mixture and stir constantly with a whisk until it has thickened. At this stage it is possible to turn up the heat slightly (until the curd ALMOST boils). As soon as it has reached this stage turn off the hob immediately, otherwise you will have a scrambled lemon-egg mixture!!!
4. Now use a hand blender to puree the mixture and make the curd nice and light.
5. Pour immediately into clean jam jars and put lids on tightly. Let them cool down then put in the fridge. Keeps in the fridge for at least 3-4 weeks.

Lemon curd is perfect for:

Cake / sponge fillings

For 400g whipping cream: Mix 4 dessert spoons of lemon curd with approx. 50ml water then fold into the whipped cream. If you want it to be sweeter then add more lemon curd.

Quark / Jogurt dessert

Mix approx. 50ml of water into 500g quark until you have a thick creamy mixture. If using jogurt then you will not need any water. Add at least 6

dessert spoons of lemon curd, if it is not sweet enough then add more lemon curd. This tastes amazing with chocolate sauce.

Great for the filling of a lemon meringue pie!!



video

KÜCHENSCHMIDE

