

Lemon Curd (Hairy Bikers)

Ingredients

- Juice and zest of 4 fresh lemons
- 4 large eggs
- 320g caster sugar
- 200g unsalted butter
- 1 teaspoon of cornflour (optional add to thicken to your preference)



Method

1. Start this great lemon curd recipe by preparing your ingredients. Grate the zest of your lemons into a bowl and extract their juice. Into another bowl measure out 320g of caster sugar, chop your butter into small pieces, and finally have your cornflour at the ready.
2. Now break your eggs into a large Pyrex bowl and whisk them. Make sure that the yolks and whites are well broken and mixed together.
3. When the eggs are whisked together, place your mixing bowl over a pan of simmering water and add all of the other ingredients slowly, whisking all the time.
4. Continue to whisk your lemon curd until it thickens, which will take up to 8 minutes.
5. As soon as the lemon curd starts to thicken, lower the heat to a very low simmer and leave for 1 minute.
6. Now take it off the heat and decant to sterilised jars, which you should seal and allow to cool. Your lemon curd should be stored in a cool dark place.

Notes