



Lemon Curd

Season: All
Type: Preserves
Difficulty: Easy

Fresh from the garden: eggs, lemons

Recipe Source: Stephanie Alexander Kitchen Garden Foundation

Makes: Enough for some very small tastes, or about a 400 g jar

Lemon curd is a great way to use up excess lemons, as so many people love it. (This also makes it a great fundraiser for Kitchen Garden Schools!)

Equipment:

tea towel
chopping board
grater
kitchen knife
citrus juicer
metric measuring scales
medium stainless steel bowl
medium saucepan
whisk

Ingredients:

5 egg yolks
100 g vanilla castor sugar*
3 large lemons
150 g salted butter

What to do:

- Finely grate rind from lemons, then cut them in half and juice them.
- Place juice, rind, sugar and egg yolks in a stainless steel bowl.
- Place bowl over a saucepan of boiling water, making sure the water doesn't touch the bowl. Whisk constantly until the mixture thickens like custard and is frothy.
- Chop the butter into 1 cm cubes.
- Remove from heat and whisk in the butter until the mixture is smooth.
- Refrigerate until required.



*You can make vanilla sugar by keeping castor sugar in a sealed jar with a couple of split vanilla beans. Top up as used.