



LEMON CURD

Servings: 350ml

Need a rich velvety cream for a filling in your scones or pies? Or just a different type of spread for bread? My sweet yet tart Lemon Curd is the perfect choice! They make adorable gifts too, especially when you put them in cute tiny jars.

INGREDIENTS:

60g	SCS Unsalted Butter (At room temperature)
3	Large Eggs
100g	SIS Fine Grain White Sugar
80ml	Lemon Juice
1½	Lemon Zest

1. Blend the lemon zest with the sugar to form lemon sugar.
2. Over a pot of barely simmering water, whisk together the lemon juice, eggs and lemon sugar in a heatproof bowl.
3. Once it thickens (like hollandaise sauce), remove from heat and strain to remove lumps.
4. Add the butter and mix well.
5. Let cool, cover and refrigerate up to a week; it will thicken as it cools.