

Lemon Honey – Lemon Curd

220g butter, cubed
Finely grated zest of 2 lemons
1¼ cups lemon juice, strained
1½ cups sugar
6 eggs (size 7)

Put the sugar, butter, lemon zest and juice into the top of a double boiler or a bowl over a pot of boiling water. Make sure the water does not touch the base of the bowl. Heat over medium heat until the butter has melted.

Beat the eggs in a separate bowl and stir into the butter mixture. Cook over a gentle heat until the mixture thickens enough to coat the back of a spoon.

Keep stirring and remove from heat. Pour into hot, sterilized jars and seal. It will thicken further as it cools. Keep refrigerated – lasts several weeks.

Microwave instructions:

Put the sugar, butter, lemon zest and juice into a big glass Pyrex dish. Microwave 1 minute on high, stir then 1 minute stir. – until butter has melted.

Beat the eggs in a separate bowl and stir into the butter mixture. Cook for 40/45 seconds on 7, then stir with a whisk – repeat 3 times. Repeat a couple more times, reducing time to 30 seconds. The mixture should have thickened. It will continue to thicken while cooling.

Pour into hot, sterilized jars and seal. It will thicken further as it cools. Keep refrigerated – lasts several weeks.