

LEMON CURD.

Zest and juice of six lemons.

400g Castor sugar.

4 eggs plus 1 egg yolk.

200g unsalted butter.

Place the zest and lemon juice into a saucepan then whisk in the sugar and eggs.

Place on a medium heat and continue to whisk for 5 mins.

Turn up the heat to high and whisk for 3-5 mins until thick and glossy.

Stir in the butter and allow to cool. Transfer into sterilised jars and seal with wax disks before covering with sterilised lids.

Store in a dark cool place for up to three months.

Once opened keep in the fridge and eat within a week.