Be Inspired BY Roberta!
FOOD ~ WINE ~ TRAVEL



Lemon Curd



Lemon curd is a surprisingly quick and easy sweet treat to make at home. Also known as lemon butter, this golden, glossy spread balances tangy lemon juice with creamy butter and is fabulous on toast or scones as well as in tarts and other desserts.
Makes 1⅔ cups (410ml)

INGREDIENTS

- 2 eggs
- 2 egg yolks
- ½ cup castor sugar (110g/4oz)
- ½ cup strained lemon juice (125ml; from about 2 lemons)
- 1 large lemon, zest finely grated (about 1 tablespoon)
- 75g butter, diced (2¾oz)

METHOD

1. Whisk eggs, egg yolks and sugar together for a minute or so until pale yellow and frothy.
2. Whisk in lemon juice and lemon zest.
3. Place in a small saucepan, add butter and place over medium heat.
4. Stir with a wooden spoon until butter melts.
5. Reduce heat to low and continue stirring for 4–5 minutes, until it thickens enough to coat the back of the spoon.
6. Remove from heat and stir for a further minute or so until it cools a little.
7. Pour lemon butter into a bowl and set aside to cool completely.
8. Once cool, press a piece of plastic wrap onto the surface and refrigerate until needed.

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