

Lemon Curd

Recipes kindly provided by Phil Ackley (our Culinary Consultant)

INGREDIENTS

4 or 5 medium lemons zested and juiced ensure the lemons are unwaxed
4 large eggs
13 oz caster sugar
250 g (9oz) unsalted butter
1 level tablespoon corn flour
3x 300ml (½) pint jars, lids and wax discs

METHOD

Sterilize the jars and lids with boiling water

Place all the ingredients into a saucepan and whisk vigorously for 30 seconds to combine the ingredients

Heat over a low light whisking constantly to ensure the contents do not stick to the side of the pan. Check the temperature 70C or 158F are a sign that the eggs and corn flour are about to emulsify and gelatinise.

Once the mixture has thickened, carry on cooking for just 1 minute, and then remove the pan from the heat.

Pour the curd into the sterilized jars with a funnel, place the wax discs on the top of the curd and seal with the lids.

Allow the curd to cool and then store in the refrigerator, it will keep up to 6 weeks

The curd is ideal for lemon meringue, lemon tarts or on toast