

# Lemon Curd

**Type:** Preserves

**Recipe source:** Stephanie Alexander Kitchen Garden Website

**Ingredient:** Eggs, Lemon

**Difficulty:** Easy

**\*COOKS NOTE:** Make vanilla sugar by keeping castor sugar in a sealed jar with a couple of split vanilla beans. Top up as used.

<b>EQUIPMENT:</b> 3 medium bowls grater chopping board sharp knife citrus juicer medium stainless steel bowl medium saucepan whisk <b>TO SERVE:</b> Sterilised jars	<b>INGREDIENTS:</b> 200 g vanilla castor sugar* 300 g salted butter, chopped into 1 cm cubes  FROM HARVEST TABLE: 7 eggs (need 10 eggs for full recipe) 6 large lemons
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## What to do:

- Separate the whites from the yolks of the eggs:
- **Have 3 bowls:** A "egg yolk bowl", a "egg white bowl" and a "cracking bowl".  
Break the egg over the "cracking" bowl and tip the yolk from egg shell half to egg shell half until all the white has been separated from the yolk. Be careful not to break the egg yolk!. Tip the egg yolk into one of the bowls and transfer the white to the other bowl. Get the other 3 egg yolks from the **meringue group** so there are 10 egg yolks in total.
- Continue separating the rest of the eggs into the 2 bowls.
- Finely grate rind from lemons being careful of fingers!  
Set up cutting board with wet cloth underneath to prevent slipping. Cut the lemons in half with bridge grip and then then juice them.
- Place juice, rind, sugar and egg yolks in a stainless steel bowl.
- Half fill saucepan with warm water and put on stove to boil.
- Place bowl over a pot of boiling water, making sure the water doesn't touch the bowl. Whisk constantly until the mixture thickens like custard and is frothy.
- Remove from heat and whisk in chopped butter.
- Spoon some into a small bowl and refrigerate to cool to use with meringues. Spoon the rest into sterilised jars trying not to get curd around the rim of the jar, put lid on when full and refrigerate.