

Lime Butter

Type: Condiment

Serves:30

Recipe source: Taste.com.au

Fresh from the garden: limes, eggs,

EQUIPMENT:	INGREDIENTS:
Jars Bowls Saucepan Knives Tongs Chopping boards Wooden spoon	6-8 limes 440g (2 cups) sugar 250g unsalted butter, cubed 7 eggs, lightly whisked

What to do:

1. Wash and dry the limes. Finely grate and juice the limes. You will need 250mls (1 cup) lime juice.
2. If you need to use 8 limes, only grate the rind of 6.
3. Strain the lime juice into a medium heavy-based saucepan.
4. Add the lime rind, sugar and butter and stir over a low heat for about 5 minutes or until the sugar dissolves and the butter has melted.
5. Remove the saucepan from the heat and slowly beat in the whisked eggs with a wooden spoon.
6. Return to a low heat and cook, stirring continuously, for 20 minutes or until the mixture is thick enough to coat the back of the spoon.
7. Do not allow the mixture to boil or the eggs will curdle.
8. Ladle the hot lime curd into four 250mls (1-cup) hot sterilised jars (see note). Seal and invert jars for 2 minutes.
9. Turn jars upright and allow to cool. Label and store.