



# Rutland, Steady, Cook!

## Rosie Makes Jam's Lemon Curd

### Ingredients

3oz / 75g Caster Sugar

1 Lemon

2oz / 50g Butter, Salted or unsalted, cut into small cubes

2 Eggs, Large free range

### Method

1. Place the sugar into a bowl and grate the zest of the lemon onto the sugar.
2. Beat the eggs together in a separate bowl, squeeze the juice of the lemon and add to the eggs; mix thoroughly.
3. Pour the egg mixture through a sieve onto the sugar and zest.
4. Add the butter to the bowl and mix together.
5. Microwave on half power, if possible in short bursts, until mixture thickens. Start with 1 minute on half power. Stir thoroughly and repeat a couple of times. Once the mixture starts to thicken, move onto 30 sec bursts on half power, stirring in between.  
**Hint:** How long it takes to thicken will depend on your microwave, but it is usually no more than 5 minutes total. **You don't want to end up with lemon flavoured scrambled egg so BE PATIENT!** The mixture should just coat the back of a spoon when ready - it will thicken as it cools.
6. Use to sandwich a sponge cake, stir through vanilla ice cream - make Eton Mess with lemon curd and banana instead of the strawberries - luscious!

Don't forget to share your own **Rosie Makes Jam's Lemon Curd** image on Facebook using **#RutlandSteadyCook**

### Thank you to:

Rosie Makes Jam  
The Old Smithy  
Burley

