



EASY LEMON CURD

Taste Capricorn Coast

INGREDIENTS

- 4 large egg yolks
- 2/3 cup sugar
- 1 tbs lemon zest (1 lemon)
- 1/3 cup lemon juice
- 6tbs unsalted softened butter

PREP TIME

- Prep | 15 min
- Cook | 20 min
- Serves | 12

PROCEDURE

- 01** Place all ingredients except the butter into a sauce pan over low heat.
- 02** Whisk continuously until curd thickens.
- 03** Remove curd from heat and add butter straight away while still hot.
- 04** Store in air tight container in the fridge for up to 10days. Curd will continue to thicken in the fridge.