



# SKYE BLUE

*Kitchens*

## LEMON CURD

### What you need:

200g butter (note 1)

180g caster sugar

Finely chopped zest of 2 lemons

120mls lemon juice

6 eggs (size 7) whisked and strained into a separate bowl

2 x 250ml sterilised jars



### To Make:

Into a large, glass, microwave bowl add the first 4 ingredients. Cover well with cling film and microwave on high for 4 minutes. Remove from the oven. With care, lift off the cling film then gently mix in the 6 whisked, strained eggs. Microwave again, uncovered, on high for 2 minutes. Take out the microwave and with electric beaters whisk until smooth (about 30 seconds). Pour into sterilised glass jars and allow to cool. When cold, cover with jam covers then seal with a lid.

Makes 2 x 250ml jars.

### Note:

1. For dairy free, replace the butter with 180g Olivani.

**Tip:** Keep in the fridge. Great to use as a filling for cakes or sweet pastry cases. Also great to top scones with cream and lemon curd or just as nice on your morning slice of toast.