

Tangy lime curd



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Makes: 2½ cups
Preparation: 15 minutes
Cooking: 10–12 minutes

Make this tangy lime curd while limes are in peak season. Spoon the hot lime curd into a sterilised jars and store in the fridge for 2–3 months.

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| 5 eggs | 125g butter, cubed and softened |
| ¾ cup caster sugar | sliced almond bread, to serve (optional) |
| 2 limes, rind finely grated | |
| ¾ cup freshly-squeezed lime juice | |

1. Combine eggs, sugar and lime rind in large heat-resistant bowl. Whisk until well combined. Add lime juice and butter while whisking constantly.
2. Place bowl over a saucepan of simmering water (ensure base does not sit in water) and whisk constantly using electric hand-beaters for 10–12 minutes or until mixture thickens. Do not allow mixture to boil. Remove bowl from heat, cover mixture and refrigerate for 2–3 hours.
3. Spoon mixture into 8 x 1/3 cup ramekins or small glasses. Chill and serve with sliced almond bread.

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