

Easy lemon curd



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Preparation 15 mins | Cooking 5-7 mins | Makes 2 cups

125g unsalted butter, chopped
3 free-range eggs, at room temperature
½ cup caster sugar
2 tsp finely grated lemon rind
¼ cup lemon juice (about 3-4 lemons)

STEP 1 Place butter into a large microwave safe bowl. Microwave on high for 30-60 seconds until melted.

STEP 2 Add eggs, sugar, lemon rind and lemon juice. Microwave on medium, whisking every minute, for 5-7 minutes until a smooth thick curd forms. Transfer mixture to an airtight container, cover with a sheet of plastic wrap and refrigerate until cold.

STEP 3 Store in the fridge for up to 1 week

Ways to use lemon curd...

- Use as a filling in butterfly cupcakes and crepes.
- Serve on a pavlova or meringue nests with whipped cream.
- Use it as a filling in a lemon meringue tart.

Good for you... **LEMONS**

A good source of vitamin C, one of the vitamins that helps defend the body against infection. Lemon peel and juices contain pectin, a form of soluble fibre which helps beneficial bacteria in the large intestine.

