

Tangy lime curd



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Preparation 15 mins | Cooking 15 mins | Makes 2 cups

Make this tangy lime curd while limes are in peak season.

5 free-range eggs
¼ cup caster sugar
2 limes, rind finely grated
¼ cup freshly-squeezed lime juice (about 5 limes)
125g unsalted butter, cubed and softened
Biscotti or almond biscuits, to serve

STEP 1 Combine eggs, sugar and lime rind in a large heat-resistant bowl. Whisk until well combined. While constantly whisking, add lime juice and butter.

STEP 2 Place the bowl over a saucepan of simmering water (ensure the bowl base does not sit in the water). Gently whisk for 12-15 minutes until mixture thickens. Do not allow the lime mixture to boil. Remove bowl from heat. Strain mixture through a fine sieve into a clean heat-proof bowl. Cover with plastic wrap, pressing the plastic onto the surface of the lime curd. Refrigerate overnight.

STEP 3 To serve, spoon lime curd into small glasses and serve with biscotti or almond biscuits.

Note, the hot lime curd can be spooned into a sterilized jar and stored in the fridge for up to 2 months.

Good for you... LIMES

Like all citrus fruits, limes are a top source of vitamin C. This vitamin helps the body defend itself against infection. If the flesh of limes is consumed, it provides a good source of dietary fibre, which helps keep the intestine functioning well.

