



Lemon Curd

Equipment:	Ingredients:
Medium pot Whisk Measuring cups Knife Chopping board Scales 4 small jugs or cups Juicer Spatula	50g (1/3 cup) cornflour 125ml (1/2 cup) water 250ml (1 cup) fresh lemon juice 215g (1 cup) caster sugar 60g butter, coarsely chopped 4 eggs, separated

Can be used on scones, or as a filling for a lemon tart or lemon meringue pie.

Instructions:

Cut lemons in half and use the juicer to juice them.

Separate eggs.

Combine cornflour, water, lemon juice and caster sugar in a saucepan.

Use a whisk to stir over medium heat until the mixture boils and thickens. Continue to cook, stirring, for a further minute. Remove from heat.

Whisk in butter and egg yolks.

Transfer curd to a bowl. Cover and place in the refrigerator for 3 hours to cool completely.