

# Lemon Curd

**Season:** Winter

**Serves:** 6 jars

**Recipe source:** adapted from Thermomix

**Fresh from the garden:** lemons

<b>Equipment:</b> Thermomix Chopping boards Knives Citrus juicer	<b>Ingredients:</b> 500g white sugar 300g freshly squeezed lemon juice 250g butter, cut into pieces 6 large eggs
--	--

## What to do:

1. Wash glass jars with screw top lids in warm soapy water. Steralise by heating jars and lids in a 120°C oven for 10 minutes.
2. Place sugar, lemon juice, chopped butter and eggs into the Thermomix bowl. Cook at speed 3, 80°C for 20 minutes.
3. Carefully pour lemon curd into the hot jars. Ensure lids are tightly closed.