

Lemon Curd

Season: Winter

Serves: 6 jars

Recipe source: adapted from Thermomix

Fresh from the garden: lemons

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