



*My Notes*

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## LEMON CURD

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**85g butter**  
**450g sugar**  
**4 un-waxed lemons, juice and zest**  
**6 eggs, beaten**

Melt the butter in a clean non-aluminium saucepan over a gentle heat. Add the sugar, lemon juice and lemon zest and mix well. Add in the beaten eggs and continue to cook slowly over a very gentle heat, stirring until it thickens. If it looks like it might bubble, remove from the heat. You can work over a bain-marie instead of on the hob, this should help prevent curdling. Once it is ready transfer into sterilised glass jars, cover with waxed paper and seal with a lid. Store in the fridge until ready to use.

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**From** Sally Dunleavy,  
Mayo Federation

**YIELDS 2-3 JARS**

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