



# Lemon Curd

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 lemons:  
    all the zest  
    1/2 cup fresh juice  
3/4 cup sugar  
2 eggs  
1/2 cup butter (1 stick)  
pinch of salt  
an empty glass jar with airtight lid for storage

## Instructions

This is very quick and easy. If you like tart sweet tastes, lemon curd gives you that great pucker with a smooth sugar kick. Slather on warmed crumpets or scones or just enjoy by the spoonful. Lemon curd can even be used as a custard to fill tart shells.

1. Mix eggs with sugar until well combined.
  2. Melt butter over low heat.
  3. VERY slowly pour butter into the egg and sugar mixture while constantly stirring. (If the bowl moves around, put a moist crumpled paper towel or wet dish towel under the base.)
  4. Add the lemon zest and lemon juice. Dump the entire mixture back into a saucepan on very low heat.
-

---

5. Let thicken for approximately 15 minutes while constantly stirring. Do not let it boil. When the lemon curd is as thick as you'd like (or when it thickly coats the back of a spoon) remove from heat.

6. Store in a jar in the fridge and use anytime. Goes well with fruit jams.