



Lemon & lime curd

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 large lemons
- 2 large limes
- 200 ml juice from lemon/lime
- 6 eggs
- 400 ml sugar
- 200 g butter

Instructions

1. Take the zest from the lemon & limes
2. Squeeze the lemons and limes and take 200 ml of that juice and mix in a bowl with the zest
3. Whisk the eggs with the sugar in a separate bowl
4. Mix the eggmixture with the juice and zest
5. Put on low heat on the stove
6. Bring to boil while stirring
7. When the first bubbles become visible - remove the curd from the heat and whisk in the butter, little by little.
8. Pour into clean jars, cool and put it in the fridge

You can keep it in the fridge for up to 14 days.
