

Simmonds Tyres

BRIDGESTONE



LEMON CURD

Ingredients

- 4 Large Egg Yolks
- 2/3 cup (134g) of sugar
- 1 TBSP Lemon zest (I prefer to grate it chunky then chop up slightly smaller)
- 1/3 cup (80mls) fresh lemon juice
- 6 TBSP (86g) butter (cut into roughly 6 pieces)

Method

1. Prepare a clean glass jar.
2. Fill the bottom of a pot with about an inch or two of water. Turn on high heat till the water begins to boil then reduce to a simmer.
3. Place every ingredient except the butter in a heatproof bowl and whisk together. A silicone whisk is best but it doesn't really matter.
4. Place the bowl on the steaming water to create a double boiler and whisk continuously but gently as the curd gently cooks. **DO NOT STOP WHISKING!** The whisking stops the egg yolks from curdling which creates a lumpy and gross curd. Another thing to note is don't whisk too hard, otherwise your curd will have too much air in it and won't have that creamy texture.
5. Keep whisking until the curd resembles hollandaise sauce or if you dipped a wooden spoon through it you could draw a line on the back and the liquid would hold its form. This takes about 10 minutes but if it isn't thickening turn the heat up and keep whisking.
6. Once the curd has reached that hollandaise thickness take the bowl off the double boiler and add the butter.
7. I like to use a wooden spoon from this point but you could do either. Gently stir the butter through the curd until it is amalgamated fully.
8. With your glass jar, pour your lemon curd into the jar and place a piece of glad wrap on the top on the curd to prevent a skin forming. Once the curd has cooled, put the lid on the jar and store in the fridge.
9. You can store this curd for up to ten days....if it lasts that long!



Note:

This goes great as a filling in friends, on top of pancakes, or straight out of the jar!