

## LEMON CURD

### **INGREDIENTS:**

**3 egg yolks**

**75 g regular sugar**

**75 g butter, diced**

**grated zest and fresh squeezed juice of 1 lemon**

### **PREPARATIONS:**

1. *Place all the ingredients in a medium heatproof bowl set over a pan of gently simmering water. Stir with a spoon until the sugar has dissolved and the butter has melted.*
2. *Continue to cook, stirring from time to time, until the curd has thickened and will coat the back of a spoon – this will take about 15 minutes.*
3. *Strain into a clean bowl, cover with plastic wrap and leave to cool. Refrigerate until needed.*