# Lemon Curd

**Ingredients from OUR garden:**

| Eggs – 3 |

**Other ingredients:**

| Lemons – 3 | Caster sugar – ¾ cup | Butter – 110g |

**Equipment needed:**

<table>
<thead>
<tr>
<th>Grater</th>
<th>Metal bowl</th>
<th>Saucepan – needs to fit bowl</th>
<th>Sharp knife</th>
</tr>
</thead>
<tbody>
<tr>
<td>Juicer</td>
<td>Whisk</td>
<td>Bowl – medium</td>
<td>Measuring cup – ¾ or 1 cup</td>
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<tr>
<td>Kitchen Scales</td>
<td>Wooden spoon</td>
<td>Sieve</td>
<td></td>
</tr>
</tbody>
</table>

**Method:**

1. Fill saucepan half way with water. Put onto stove – set to medium heat.
3. Halve and juice 3 lemons. Put into metal bowl.
5. Weigh 110g of butter. Put into metal bowl.
6. Crack eggs into the medium sized bowl – NOT the metal bowl. Whisk the egg.
7. Place metal bowl over boiling water until butter has melted.
8. Take off heat and strain eggs through the sieve into the mixture.
9. Return to heat and cook until mixture thickens to coat the back of a spoon.
10. Remove from heat and stir.
11. Bottle while hot into hot sterilized jars or into sealed container and put into chest.

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Focus keeper: 

Quiet Captain: 

Materials Monitor: 
