

An *AnythingButBingo.co.uk* recipe

Lemon Curd

Ingredients

Juice of 2 large lemons

2 eggs

125g caster sugar

60g butter



Method

1. Break the eggs into a small bowl and gently whisk.
2. Cut the lemons in half and juice them with a juicer.
Sharp knife – take care!
3. Add the lemon juice to the egg and mix together.
4. Strain the lemon and egg mixture through a sieve.
5. Add the sugar and butter.
6. Cover and microwave 1 minute at a time, whisking well after each minute, until the mixture thickens.
Mixture will be hot – take care!
7. Leave to cool.
8. Eat!!