



Orange Curd

Once you learnt how to make lemon curd, you can officially make any fruit or berry curd. Orange and cardamom is one of the variations which is excellent as a filling for any citrus or chocolate cake. It is sweet, zingy and fragrant - perfect for complementing any desserts of your choice.

Ingredients

Zest of 2 unwaxed orange
Juice of 2 oranges
100g caster sugar
4 large egg yolks
Pinch of salt
75g unsalted butter (cold and cubed)

Method

Place all the ingredients except the butter in a medium pan over a medium heat. Keep stirring from time to time, for 10-15 minutes. Please don't rush this part or else the egg yolks will 'scramble'.

It will start to thicken slowly. When it's thick enough to coat the back of a spoon, remove from the heat and stir in the diced butter, then pour the mixture into a shallow bowl.

Cover the surface with cling film, allow to cool to room temperature, then place in the fridge to cool completely.

Don't forget, you can also add cardamom pods at the outset for an extra taste sensation!