



Lemon Curd

In 2017, I took part in a baking competition in my friend David's church. My entry was a lemon cake filled with lemon curd. It was judged by Howard Middleton, a former Great British Bake Off contestant. I asked him: 'How can I improve my cake?' He suggested that I make my own lemon curd, which will make a significant difference. And he was so right.

Since then, I always make my own lemon curd – it is easy and so delicious compared to shop bought. If you have time, do try to make your own at home – I think you'll be staggered at the difference with shop bought. It stores very well in an airtight container in the fridge, for at least couple of weeks.

Ingredients	
Zest of 3 unwaxed lemons Juice of 2 lemons 100g caster sugar 3 large egg yolks Pinch of salt 90g unsalted butter (cold and cubed)	

Method

Place all the ingredients except the butter in a medium pan over a medium heat. Stir occasionally as it simmers for 10-15 minutes.

The cooked mixture will start to thicken and coat the back of a spoon. At this stage, remove from the heat and stir in the 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.

You can transfer to an airtight jam jar or container for storage.