



## Lemon Curd

### Equipment

Measuring cups and spoons

Cutting board and knife

Grater

Juicer

Sauce pan

Whisk

Spatula

Bowl

### What to do

#### Task 1 : Prepare the ingredients

Zest and juice lemons. Cut the butter in 1cm cubes.

#### Task 2 : Make the curd

Whisk together juice, zest, sugar, and eggs in a heavy saucepan. Stir in butter bit by bit. Cook over moderately low heat, whisking frequently, until curd is thick enough to hold marks of whisk, about 6 minutes.

#### Task 3 : Cool

Transfer lemon curd to a bowl and chill, its surface covered with plastic wrap, until cold, at least 1 hour.

#### Task 4 : Serve

Serve on puff pastry tarlets with fresh strawberries, yummm!

### Ingredients

1/2 cup fresh lemon juice

2 tsp lemon zest

1/2 cup sugar

3 large eggs

85 g unsalted butter

#### Note:

*Curd can be kept in the fridge up to 1 week.*



Source: [www.thekitchn.com](http://www.thekitchn.com)