Lemon Curd

For cake, breads, etc.

# Ingredients

1 cup lemon juice

6 eggs

¾ - 1 cup honey\*

2 tablespoons lemon zest

⅛ teaspoon salt

115g butter (about 1 stick) cut into cubes

# Method

1. Whisk everything (except butter) in non-reactive saucepan
2. Turn on heat, set on low
3. Be patient
4. Stir with spatula constantly
5. At the 6th minute or so it will suddenly thicken
6. Stir in cubed butter till melted

Makes about 1.75 pints, 820 ml (3x ½ pint ball jars)

Keeps for 1 week in fridge.

# Special handling

Strain into containers - takes out eggy bits and zest.

\* Honey can be substituted with Turbinado or other sweeteners. Your volume may vary.

You can adjust sweetener level, based on the lemon’s tartness.

Works on other citrus fruit.