



Blackberry Curd

Ingredients

600g Fresh or Frozen Blackberries
60g Unsalted Cubed Butter
180g Granulated Sugar
3 large Egg yolks
1 large Whole Egg

Method

- Put the blackberries in a medium sized pan on a low heat and simmer until very soft.
- Remove the seeds from the blackberries by pushing through a sieve into a medium sized heatproof bowl. Discard the seeds.
- Heat the oven to 140C/120C fan/gas mark 1
- Wash the jars in hot soapy water then rinse well.
- Place the jars on a baking sheet face down and put them in the oven while making the curd.
- Cut the butter into cubes and add to the blackberry purée .
- Next add the sugar and place over a pan of boiling water.
- Keep mixing until all the butter and sugar dissolved.
- Take the pan off the heat and whisk the eggs into the mixture.
- Put the pan back on the heat and keep stirring until it has slightly thickened and coats the back of the spoon. Can take 10-15 mins.
- Once it coats the back of the spoon take off the heat and take the jars out of the oven. Fill each jar to the top and put the lids on tight.
- Leave to cool before labelling and then place them in the fridge. In the fridge unopened they will last a few weeks.