



Cranberry Curd

Sarah's servings: 6, Sarah's skill: Medium

Ingredients

400g Frozen Cranberries
250ml Water
6 Large Egg yolks
2 Large Whole eggs
300g Caster sugar
160g Unsalted butter

Method

- Put the water and frozen cranberries in a medium sized pan and on a medium heat simmer until they become soft.
- Sieve the cranberries into a heat proof bowl making sure you get as much as you can through the sieve.
- Pour the cranberry puree back into the pan and set aside.
- Pre-heat the oven to 140 degrees centigrade (120 fan).
- Place 4 jars on a baking sheet with the lids into the oven while you continue to make the curd.
- Whisk together the egg yolks and egg until combined then add the sugar and whisk until a light yellow colour.
- Add the egg mixture to the cranberry puree in pan and whisk until fully incorporated.
- Put the pan back on a medium heat, whisking constantly until the curd thickens and can coat the back of a spoon. This will take about 10 minutes.
- Then remove the pan from the heat and stir in the butter a few cubes at a time.
- Strain into a large measuring jug or heatproof bowl.
- Then take the jars out of the oven and pour the curd into the jars and place the lids on.
- Set aside to cool completely then keep in the fridge.