



## Lime Curd

Sarah's servings: 2 x 190ml Jars, Sarah's skill: Medium

### Ingredients

60g Unsalted cubed butter  
180g Granulated Sugar  
4 Limes (Zest and Juice)  
3 Large Egg yolks  
1 Large Whole Egg

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### Method

- Zest and juice the limes into a large heatproof bowl.
- The jars and lids (2 x 190ml jars) then need to be placed in the oven to sterilise while the lime curd is cooking.
- Heat the oven to 140C/120C fan
- 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 lime juice and zest.
- Next add the sugar and place over a pan of boiling water.
- Keep mixing until all the butter and sugar has dissolved.
- Take 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.
- Sieve the curd as lime zest can be very tough.
- Fill each jar to the top and put the tops on tight.
- Leave to cool before labelling and then place them in the fridge. In the fridge they will last a few weeks.