



Satsuma Curd

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

Ingredients

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

Method

- Zest and juice the satsumas 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 satsuma 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 satsuma 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.
- 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.