



## St Clements Curd

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

### Ingredients

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

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### Method

- Zest and juice the lemon and orange 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 curd is cooking. 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 juice and zest. Next add the sugar and place over a pan of boiling water.
- Keep mixing until all the butter and sugar 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.