KOCHREZEPTE FRISCH AUS MALLORCA von Fet a Sóller

Lemon curd

Preparation time: 10 min. · Level of difficulty: medium ·

Quantity

Ingredients for two jam jars.

Ingredients

3 piece Natural lemons
3 piece Eggs
150 g Sugar
80 g Butter

Preparation

Squeeze the lemons. Bring the lemon juice to the boil with the sugar until dissolved, simmer for 1-2 minutes. Stir the butter into the syrup.

Crack the eggs and whisk well. Remove the pan from the heat and add the eggs, stirring.

On a low heat, bring the egg and lemon mixture to a simmer until creamy, stirring constantly to distribute the heat evenly. If the mixture gets too hot, the egg will flocculate (!).

Put the lemon cream into screw-top jars. Keeps for about 2 weeks in the fridge.