



LEMON CURD

Ingredients

100g unsalted butter
2 large juicy lemons, zested and juiced
3 large eggs
150g caster sugar
Pinch of nutmeg

Method with appliance

Turn on your ThermoCook Pro M 2.0
Place all ingredients into the jug.
Whizz with the blade attachment for 10 seconds on speed 7.
Scrape down the sides.
Insert the stirring tool and cook for 15 minutes on 80°C on speed 3.
Enjoy warm or cold!
Pour into sterilised jars and refrigerate.

Method by hand

Melt the butter in a medium saucepan over low heat.
Add the sugar, nutmeg and lemon zest and juice and stir until sugar dissolves.
Whisk in the eggs one by one and continue to cook over a low heat. Careful with the temperature, you don't want to end up with scrambled eggs. Stir until the mixture thickens, enough to coat the back of a spoon (approximately 15 minutes).
Enjoy warm or cold!
Pour into sterilised jars and refrigerate.