



## Lemon and Lime Curd

This lemon and lime curd is such a treat! Perfect with toast, on scones, as a cake filling or just on its own! It would also make a perfect gift, and it is so easy to make!

This recipe makes enough for one jar, but you can adjust the recipe to suit!

### Ingredients

- 2 Lemons and 1 lime (zest and Juice)
- 100g caster sugar
- 50g unsalted butter
- 2 free range eggs, beaten

### Method:

1. Put the zest of 2 lemons and the juice of 1.5 and the zest and juice of 1 lime, sugar and butter in a heatproof bowl over a pan of simmering water. Stir occasionally until the butter is melted.
2. Once the butter is melted take the bowl off the heat and add the two beaten eggs. Using a whisk ensure all the egg is mixed in and then place the bowl back over the pan of simmering water.
3. Gently whisk for around 10 mins or until the curd has the consistency of a thick custard.
4. Pour the curd through a sieve if you'd like to remove the zest or pour it right into sterilised jars if you prefer it with the zest!

This month's recipe is from our friend Ailsa Brien, The Dough Queen. Ailsa specialises in postal brownies. You can look at her Instagram [@thedoughqueen](#) or Facebook [@thedoughqueen1](#) to see her most recent bakes!