

Miele

Lemon curd

By Miele

5 minutes

Preparation time

Refer to recipe, varies depending on appliance method

Serves



INGREDIENTS

3 eggs

5 egg yolks

220 g (1 cup) caster sugar

250 ml (1 cup) lemon juice

220 g butter, melted and cooled

METHOD

1. In a glass bowl, whisk together eggs, yolks and sugar until pale. Mix in lemon juice followed by butter and whisk until well combined.
2. Follow one of the following methods to make the curd:

Steam oven method

1. Cover with cling film and place into the steam oven on a wire rack. Steam at 75°C for 45 minutes.
2. Remove the curd from the steam oven and whisk vigorously until smooth and even in colour.
3. Cover with a piece of cling film on the surface of the curd and refrigerate for at least 2 hours, or until set.

Induction method

1. Place the mixture into a saucepan and heat on low heat, induction setting 2.
2. Whisk occasionally for 20 minutes, or until the mixture thickens (75°C).
3. Place into a bowl and cover with a piece of cling film on the surface of the curd and refrigerate for at least 2 hours, or until set.

Microwave method

1. Place the glass tray into the microwave on shelf position 1. Place the bowl onto the tray and select Microwave 300W + 9 minutes duration. Set the minute minder for 4 minutes.
2. Remove the bowl from the microwave and whisk the curd until smooth. Return to the microwave and continue cooking for the remaining 5 minutes.
3. Remove the curd and whisk until a smooth and even consistency. Cook for a further 2 minutes on Microwave 300W if required; the curd should be thick with some wobble.
4. Cover with a piece of cling film on the surface of the curd and refrigerate for at least 2 hours, or until set.

Storage

- Pour the curd into sterilised jars and store in the fridge for up to 2 weeks.
- Sterilise the jars using the 'disinfect items' function in Miele steam ovens. Alternatively, place the bottles upside down in the steam oven and Steam at 100°C for 10 minutes.