

# GOOSE EGG LEMON CURD

Prep: 20 minutes | Set: 3 - 4 hours | Yields makes 800ml

## INGREDIENTS

450 ml fresh lemon juice and zest, from 8-10 lemons  
450 grams white sugar  
200 grams unsalted butter, cut into small cubes  
4 whole goose eggs, lightly beaten  
pinch of salt (optional)

## METHOD

Put the lemon juice and zest, sugar, and butter into a large heatproof glass bowl and place it over a pan of simmering water, ensuring that the base of the bowl does NOT come into contact with the water – otherwise it will curdle the eggs and you will have lemon-flavoured, very sweet scrambled eggs.

Whisk occasionally until the sugar has dissolved and the butter has melted. The mixture should be nice and warm. Add the beaten eggs to the warm (NOT hot, or the eggs will curdle) mixture. Using a balloon whisk, whisk the curd gently for about 15 minutes, until it thickens to a custard-like consistency and feels heavy on the whisk.

Remove the bowl from the heat, strain the mixture through a sieve, and pour the curd into sterilized jars to set, then seal them. Store in the fridge and use within 7-10 days.

Use on meringues as pictured, in between cakes, mixed in with yogurt, or just on its own.

**Enjoy!**



Recipe adapted from Felicity Cloake's recipe for The Guardian  
(which uses chicken eggs)  
photographed by Chatsworth Farm