



Passion Fruit and Lime Curd

Ingredients

- 2 eggs, lightly beaten
- 125ml (4fl oz) passion fruit pulp (about 4 fruits)
- Finely grated zest and juice of 1 lime
- 80g (3oz) caster sugar
- 60g (2 ¼ oz) unsalted Butter, diced and softened

Method

1. Put the eggs, passion fruit, lime zest and juice and sugar in a bowl and set over a pan of simmering water. Stir continuously with a wooded spoon for 12 minutes, until the mixture becomes thick.
2. Remove from the heat and whisk in the butter. Leave to cool. Eat immediately, or spoon into a sterilised jar (see tip) while still hot and seal. The curd will keep in the refrigerator for up to a week

TO STERILISE JAR:

Place it in a large saucepan and cover with cold water. Bring to the boil and simmer for 10 - 15 minutes. Remove from the water and leave upside down to dry

Alternatively

Wash Jar in warm soapy water and place on a baking tray in a preheated oven 160°C / Gas mark 3 for 10 minutes