Lime Curd

Makes: Approx. 3 small jars

Fresh from the Garden: Limes, eggs

Notes for volunteers:
- Lime curd is also known as Lime Butter or Lime Cheese.
- Please supervise the children carefully whilst they use the stove and ensure they follow procedures such as turning the saucepan handle away from them.
- * indicates a task for adults.
- To taste the lime curd please cut white bread slices into quarters (one per student) and spread with the pre-prepared jar of lime curd.
- Focus skill: Sterilising jars for preserving.

Ingredients
- 6 eggs
- 500 g sugar
- 150 g butter, softened
- 2 tsp lime zest, finely grated
- 150 ml lime juice

Method
1. Preheat the oven to 120°C.
2. Wash the jars and lids thoroughly in hot, soapy water, rinse in clean, hot water and place upside-down in the oven to dry. This will sterilise the jars.
3. Grate the zest of the limes and juice them.
4. Add the eggs and sugar into a large, non-reactive saucepan (i.e. not aluminium) and whisk together until well combined but not fluffy.
5. Place over medium-high heat on the stove.
6. Add the other ingredients and stir continuously with a wooden spoon. Once the mixture has reached simmering point, continue the stir over heat for another 5 minutes until the mixture begins to thicken and look glossy.
7. *Use a ladle to fill the hot jars with the hot mixture. Fill to the top then screw on the lid. The lid should suck down and pop as it cools down, if properly sealed.
8. Refrigerate once opened.

Variations:
- Substitute the lime juice and zest with the juice from any other citrus fruit e.g. lemon, mandarin or blood orange are delicious.
- The curd is delicious on bread, toast, scones or pikelets. It can be used as a cake or pie filling or can be mixed with whipped cream or mascarpone as a pavlova topping.

Recipe Reference: Created by Nikki Bird Barooga Public School