



Honey Lemon Curd



Courtesy of Yorkshire beekeepers

113g (4oz) unsalted Butter	60g (2oz) granulated Sugar
340g (12oz) clear Honey	Grated rind zest and juice of 3 Lemons
4 Eggs (original size 3)(~ medium), lightly beaten	

1. Put the honey, sugar, butter, lemon rind and juice in the top of a double saucepan or a bowl placed over simmering water.
2. Stir until sugar and butter is melted. Sieve to remove all the bits and strands, and return mixture. Beat the medium sized eggs into the mixture and continue cooking until it begins to thicken and coat the back of a spoon.
3. Pour into a warmed 454g (1lb) honey jar.
4. Whilst still warm, seal jar with either a cellophane top or a lid.

All baking recipes must be prepared by the exhibitor. Honey from any source may be used, though preferably (if not your own) - as likely 'best', and in variety - from a local beekeeper. Cooking temperatures and times given are guidelines only: you may find through practice and experience that the baking methods need adapting slightly to suit your own oven. Ovens to be pre-warmed to temperature prior to baking .