

# Easy Microwave Lemon Curd



**Serves 8**

**Prep 15 mins**

**Cooking 10 mins**

**Easy**

## Ingredients

1/2 cup freshly squeezed lemon juice

1/2 cup sugar

1/4 cup (4 tbsp) butter, melted

1 large egg, beaten

1. Combine all of the ingredients in a large microwave-safe bowl. To avoid bubble-overs, the contents should fill no more than 1/4 of the bowl; an 8-cup measure works well here.
2. Microwave the ingredients in 1-minute increments, removing from the oven and stirring to combine after each minute.
3. When curd starts to thicken; coats the back of a spoon; and starts to mound a bit as you stir, it's done. This will take anywhere from 4 to 10 minutes, depending on the strength/power of your microwave. The curd's temperature should have reached at least 185°F (85 C).
4. Stir the curd one more time. If you see any small bits of cooked egg white, pass the curd through a fine-mesh strainer to remove them.
5. Spoon the curd into a storage container, and refrigerate until firm. Keep curd refrigerated for up to 3 weeks; freeze for longer storage.

## Tips :

6. Four large, juicy lemons should be enough to yield 1 cup of juice.
7. For more intense flavour in your curd, grate the rind of 2 to 4 of the lemons, combine it with the sugar in a food processor, and process until rind is finely ground. Proceed with the recipe as directed.
8. Make a passion fruit version by using passion fruit puree or concentrate in place of the lemon juice.