

# Infused Lemon Curd

## **Ingredients**

- 2 eggs
- 2 egg yolks
- 3/4 cup (165g) caster sugar
- 1/3 cup (80g) chilled infused unsalted butter
- Zest and juice of 2 lemons

## **Instructions**

- Whisk whole eggs, yolks and sugar in a saucepan until smooth, then place pan over low heat.
- Add the butter, juice and zest and whisk continuously until thickened.
- Strain through a sieve into a sterilized jar.
- Lemon curd keeps covered in the fridge for 2 weeks.

## **Notes**

Blend granulated sugar in a blender to make caster or superfine sugar.  
Use infused sugar for extra potency.