



LIQUID EGG X VITAMIX LEMON CURD

Using just 5 ingredients, this recipe is the perfect base for lemon meringue pie or as a topping for your favourite desert. The Vitamix makes this recipe a breeze. Watch as the ingredients magically transform into lemon curd.

Prep time 10 minutes | Cook Time 6 minutes | Serves 12

120 ml lemon juice

310ml Clarence Court Just Whole Egg
(5 Clarence Court eggs)

335g granulated sugar

Pinch of salt

Zest of 3 lemons

100g unsalted butter, cut into cubes

First place the lemon juice, egg, sugar, salt and zest into the Vitamix container in the order listed and secure the lid.

Turn the machine on and slowly increase the speed to Variable 10, then to High.

Blend the mixture for 5 minutes.

Once blended reduce the speed to Variable 5 and remove the lid plug. Slowly add the butter, 1 piece at a time, through the lid plug opening. Make sure the butter has been incorporated fully between each addition.

Now replace the lid plug and increase the speed to Variable 10 and blend the mixture for 30 seconds. Your lemon curd should be smooth and runny while it's hot.

Finally, allow the lemon curd to cool to room temperature before refrigerating. It will thicken as it cools.



 clarencecourt.co.uk

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928


Clarence Court

