Lemon Curd

NEED:

1 cup raw sugar (220g) Zest 2 lemons Juice 2 lemons 4 eggs 200g butter, cubed

DO:

Place sugar and zest into HMP and mill 10 sec/speed 10. Add remaining ingredients and cook to 82°C/speed 5. Pour into sterilized glass jars and cool. Keep refrigerated until use.