

30 minutes

Serves 4

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Ingredients:

- 2 cups (500ml) sugar
- Juice (240ml) and grated peel of 4 lemons
- ½ cup (125ml) butter, cut into knobs and chilled
- 4 large eggs, whisked
- 4-6 slices PnP Madeira cake
- ½ cup (125ml) cream, whipped
- ¼ cup (60ml) pecan nuts, chopped

Method

1. Pour sugar, lemon peel and juice and butter into a heatproof bowl.
2. Place bowl over a tight-fitting pot of simmering water, the glass not touching the water.
3. Stir with a wooden spoon until sugar has dissolved and butter has melted.
4. Add eggs to the bowl and continue to cook, stirring constantly until the mixture thickens enough to coat the back of the spoon (about 15-20 minutes).
5. Pour lemon curd into warm, sterile jars. Cool to room temperature.
6. Slice cake and layer into serving glasses with cream and lemon curd. Use 3 tablespoonfuls of lemon curd per glass.
7. Serve sprinkled with nuts.

COOK'S TIP:

Leftover curd can stay in the fridge for up to two weeks and is delicious with scones or pancakes.

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