LEMON BUTTER

INGREDIENTS.

6 egg yolks 2 cup of caster sugar

80 gm unsalted butter (chopped coarsely)

grated lemon rind 2/3 cup lemon juice

METHOD.

Place a sauce pan of water on the stove to boil.

Put the egg yolks and sugar into a bowl and whisk well until the mixture is light and frothy and sugar is dissolved.

Add the butter, juice and zest to the egg mix. Place the bowl over the boiling water and stir continuously until the mixture starts to thicken.

When the mixture coats the back of a wooden spoon the mixture is ready.

Strain the mixture into clean sterilized jars and seal when cold.

NOTE:

To sterilize jars, place clean jars into the oven and leave for 20 mins at 120 degrees. Alternately if you have a dish washer bottle straight from a very hot cycle. Another way is to immerse the jars into water and boil on the top of the stove for approx. 20 mins They should be fully immersed.