



Recipes for Yackandandah hand made preserves, curds and & sauces

## Lime curd with sugared pastry crisps

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### Ingredients

- 2/3 cup caster sugar
- 2 eggs
- 2 egg yolks
- 100g butter, chopped
- 2 lemons, rind finely grated, juiced
- Sugared pastry crisps
- 1/2 cup caster sugar
- 2 sheets ready rolled short-crust pastry
- Yackandandah Premium Lime Curd

### Method

- Preheat oven to 200°C fan-forced. Line a baking tray with baking paper. For the sugared pastry crisps, sprinkle sugar over pastry sheet, press in with fingertips. Using a pastry cutter, cut circles from the pastry and place on a baking tray. Bake for 5-7 minutes or until golden.
- Whisk sugar eggs and egg yolks in a heatproof bowl until well combined. Place over a saucepan of simmering water, add butter, lemon rind and 2/3 cup lemon juice, whisk constantly over simmering water until mixture thickens.
- Serve lime curd in a dipping bowl with sugared pastry crisps.

Yackandandah Jam and Preserving Company Pty Ltd

3260 Sanatorium Rd, Yackandandah 3749 NSW

Phone: (02) 6027 1671 Fax: (02) 6027 1673 Email: yackjam1@bigpond.net.au