

**SIEMENS**

Demonstration Recipe

# Lemon Curd

## Ingredients

½ cup lemon Juice  
100g melted butter  
½ cup caster sugar  
2 eggs, lightly beaten  
2 egg yolks

## Method

Whisk all ingredients in an ovenproof ceramic or glass dish until well combined.

Turn on your Siemens steamer or combi steam oven, select menu, and then steam.

Set the temperature to 80°C, set the cook time to 20 minutes.

Once cooked, remove from the oven and whisk until smooth.

Pour into a sterilised jar.

Lemon curd keeps, covered in the fridge for up to two weeks.