



Is there anything more English than a lemon curd tart? Or a lemon meringue pie? There are many different uses for lemon curd, as mentioned below! Not least is the giving of a home-made gift in these, our fast and no time for anything days!!

Try dipping bits of oldish cake, lady fingers or (for a healthier version of this snack) bits of fruit into it. Spoon curd into tart shells for a more sophisticated (yet instant) dessert. Top it with any sort of berry for a beautiful and delicious result. You can even just spread it on toast or English muffins!

When you've finished making your lemon curd, sit down with a sample, accompanied of course by a delicious cuppa, read the following and go to the link for some more interesting historical tidbits !!

All British schoolchildren know this following song, chanted and played in school playgrounds for generations...

<http://www.bbc.co.uk/dna/h2g2/alabaster/A696125>



*Oranges and lemons  
Say the bells of St Clements  
You owe me five farthings  
Say the bells of St Martins  
When will you pay me?  
Say the bells of Old Bailey  
When I grow rich  
Say the bells of Shoreditch  
When will that be?  
Say the bells of Stepney  
I'm sure I don't know  
Says the great bell at Bow  
Here comes a candle to light you to bed  
Here comes a chopper to chop off your head  
Chop chop chop chop the last man's head!*

Miss Libby's foolproof Lemon Curd recipe (quite tart - it'll make you pucker up !!)

6 oz sugar

2 eggs

4 oz butter, melted, not too hot

2  $\frac{1}{2}$  - 3 lemons, juice and grated peel (organic)

1 tbsp (level) cornstarch

150 g sucre

2 oeufs

125 g beurre fondu, pas trop chaud

2  $\frac{1}{2}$  - 3 citrons jus et zestes (bio)

1 cs maizena

Whisk the eggs in a medium-sized saucepan with the sugar. Then add the rest of the ingredients and place the saucepan over a medium heat. Now whisk continuously until the mixture thickens - about 7-8 minutes. Next, lower the heat to its minimum setting and let the curd gently simmer for a further minute, continuing to whisk. After that, remove it from the heat. If you want to keep it for a while, pour it into hot, sterilized jars, filling them as full as possible. Cover them immediately with waxed discs, seal while the curd is still hot and label when it is cold. It will keep for several weeks, but it must be stored in a fridge.

You can also try making it with oranges, or limes!



Trivia question:

What is a REAL LEMON?

