

Vegan Lemon Curd

Makes approx. 300g
Hands-on Time 10 minutes
Cooking Time 5 minutes

Ingredients

- 3 lemons
- 90g caster sugar
- 15g cornflour
- 75ml non-dairy milk
- 50g salted vegan butter

Equipment

- Micro-grater
- Plate
- Juicer
- Saucepan
- Spatula
- Bowl

Method

1. Make the Vegan Lemon Curd

- Grate the zest of lemons over a plate. Juice the lemons over a saucepan to yield 100ml juice.
- Add the caster sugar, cornflour, and non-dairy milk to the lemon juice. Stir until combined.
- Place the saucepan over a medium-high heat and stir constantly whilst it thickens.
- When the mixture has thickened remove the pan from the heat. Add the vegan butter and zest and continue to stir until combined.
- Transfer the curd into a bowl and leave to cool.

Enjoy!