

HAPPY SERENDIPITY



summer love - fresh lemon curd with rose water

lemon curd is my new addiction.

while i was wandering around the supermarket i found a lovely jar of lemon curd that was so ridiculously expensive that i instantly decided to make some at home without really knowing what it actually is (but i can tell - the packaging was lovely so the product had to be so, too!)

my first try was already great but i tried a bit more until i've found an ingredient that matches perfectly to the sweet and sour taste of the lemon curd. a hint of rose water rocks!!

It's so very easy:

- 6 organic lemons
- 250 g sugar
- 100 g butter
- 1 table spoon cornstarch
- 3 eggs
- 4 table spoons rose water

1. wash the lemons, grind their skin and squeeze
2. let lemon juice, sugar & starch boil for a moment
3. add butter and keep on stirring - reduce the heat until paste doesn't boil
4. beat the eggs and sloooowly add to paste; keep on stirring
5. let cook for a while (but don't boil!!!) until smooth and creamy
6. shortly before filling lemon curd into jars add the rose water and stir well

that's it! lemon curd is perfect with shortbread cookies or spread on a biscuit that you can decorate with more fruit. heaven!!