

Easy Microwave Lemon Curd



Preparation time:	20 mins
Serves:	30 people
User Rating:	★★★★☆

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Is there really anything better than home-made lemon curd? The answer is yes! Home-made lemon curd that's made even easier with the help of our easy microwave recipe.

Of course this decadent, sweet, mouth-watering dessert can be eaten straight out of the bowl or, you can whip it up to go with another sweet treat of your choosing. Whether that be with our [perfect pancake recipe](#), fresh fruit or even [pavlova](#).

Making a pavlova or delicious meringues is the perfect way to use up any egg whites you have left from the curd making. Alternatively you can [store leftover egg whites in the freezer in ice cube trays](#) for months.



Ingredients

- 3 egg yolks
- 1 whole egg
- ½ cup (110g) caster sugar
- 2 tsp lemon zest
- ⅔ cup (160ml) lemon juice (approx. 2 lemons)
- 125g chilled butter, diced
- Pancakes and blueberries to serve

Method

1. Combine egg yolks, egg, sugar, lemon zest and juice in a large heatproof microwave-safe bowl. Whisk with a balloon whisk until combined.
2. Add the diced butter and place onto the microwave turntable.
3. Follow manufacturer’s instructions to reduce microwave power to 50%. Cook uncovered for 7-10 minutes, stirring every minute until mixture is thick enough to coat the back of a wooden spoon. (See tips)
4. Cover the curd surface with plastic wrap to prevent it from forming a skin. Let cool to room temperature, then refrigerate until cold.
5. To serve, spoon lemon curd onto pancakes and top with fresh blueberries

Notes

- Begin checking the thickness of the curd at 6 minutes cooking time.
- Dip a spoon into the curd then run your finger over the back of it. If it leaves a clean line in the curd, it’s cooked enough and ready to cool.
- Microwaves vary in type, wattage and size, so cooking times may vary. Use cooking times as a guide.
- Curd will thicken as it cools.
- Spoon into a container, cover and refrigerate for up to 2 weeks.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (sugar)	Sodium	Fibre
17g	226kJ 54kcal	0.5g	4.1g	2.5g	3.9g	33mg	0.1g

All nutrition values are per serve.