

Here is a good recipe for Lemon Curd. I had it originally as "Nin's Lemon Curd" from, I think, a Scottish cookbook. It is very good and an excellent base for lemony things.

Lemon Curd.

1/4 lb unsalted butter	Grated rind of 2 lemons
Pinch salt	Strained juice of 2 lemons
2 well-beaten eggs	1 level teaspoon cornflour
1/2 lb caster sugar	

(I used ordinary butter and I don't bother to strain the juice. Why waste the lemon?)

Place all except juice and cornflour in the top of a double boiler. Add cornflour to juice and mix until smooth. Stir into everything else. Cook over hot (simmering) water, stirring constantly, until mixture thickens. Do not let boil. Bottle and seal. (I use jelly jars, and the recipe does a couple, which I store in the fridge.)

Neenish Tarts

Pastry

4 ozs butter	8 ozs flour
4 ozs sugar	1 tsp baking powder
1 egg	Pinch of salt

Cream butter and sugar, add egg and mix well. Mix in sifted dry ingredients. Knead lightly then turn onto floured board. Roll out, then line patty pans. Bake blind (pricked), about 10-12 mins at 350degF (180C). When cold, fill with the following.

Filling

4 tbsp butter	2 tbsp sweetened condensed milk
4 tbsp icing sugar	2 tbsp lemon curd
2 tbsp lemon juice	

Soften butter, add sifted icing sugar, condensed milk, juice and curd. When set, ice half the top with well melted chocolate or chocolate icing. Ice the other half with white icing mixed with lemon juice, or leave un-iced.

These amounts are approximate. I always do double quantity of the filling and fill the cases really well. Maybe I add less condensed milk and more curd. The result is always very good.