

# Seville Orange Curd

**Prep 15 min**

**Cook 15-30 min**

**Makes 2 small jars**

**5 Seville oranges**

**150g white sugar**

**250g cold butter, diced**

**3 whole eggs, beaten**

## **VARIATIONS**

**Swap seville for blood oranges of regular oranges. Combine with lemons.**

**Finely grate the zest from the oranges (or use just half if you prefer your curd to be less bitter).**

**Now squeeze the fruit to give you about 200ml juice; do so through a sieve to make life easier, because Sevilles are full of pips, which can be slippery).**

**Put the zest and juice in a small, heavy-based saucepan and add the sugar, butter and eggs.**

**Over a very low heat, stir the mixture until it has thickened enough so that it thickly coats the back of a wooden spoon and a line drawn through it holds its shape.**

**Pour into clean jars or containers (it should really be eaten within a couple of weeks) and store in the fridge – not only is it excellent on toast, but is also great with plain yoghurt, whipped cream or in the centre of sandwich cakes.**

**SOURCE : FELICITY CLOAKE FOR THE GUARDIAN PERFECT COLUMN**