

Lime and Lemon Butter

by Kathleen Ellis (Bonnie's Nanna) Makes

300ml or 1 ¼ cups

Ingredients

- 1 cup castor sugar or white sugar if you have no castor
- 60 grams of unsalted butter
- 4 eggs yolks
- Grated lemon zest of 2 limes (or 1 large lemon)
- 100ml lime (or lemon) juice

Method

- In a medium size saucepan place the sugar and egg yolks. Whisk but do not let it become frothy.
- Add remaining ingredients and place on medium heat.
- Whisk constantly until mixture boils (about 5 minutes).
- Do not let this mixture sit without whisking at any time as the eggs will 'cook' and the mix will be very eggy.
- Once the mixture has boiled it can be left to cool and then used or if storing then put into sterilized jars whilst still hot and seal.

Cooks note:

My Nanna was a basic home cook. Everything she made was delicious but no fuss. She didn't believe in using a double boiler and this recipe was no exception. Many people think lemon butter is tricky but using her recipe it's one of the easiest things to make.

This is delicious served in tartlets, on toast or just spooned straight from the jar.