

LEMON CURD FROZEN YOGHURT

Equipment needed –

Measuring cups, large bowl, electric scales, micro plane, egg separators, juicer, whisk, large saucepan, measuring jug and a sieve.

Ingredients from the Garden –

- 8 eggs
- 8 egg yolks
- 8 lemons - zested and juiced

Ingredients from the Pantry –

- 320 grams of unsalted butter
- 3 cups of sugar
- 2 1kg tubs of Greek Yoghurt

What to do –

1. Crack 8 eggs into the large saucepan.
2. Separate the other 8 eggs. Add the 8 egg yolks into the saucepan with the other eggs and set the whites aside.
3. Measure out 3 cups of sugar and add to the saucepan with the eggs and whisk to combine.
4. Using a micro plane, zest the lemons and set the zest aside.
5. Juice the lemons, then strain the juice into a measuring jug and set aside.
6. Place the saucepan over a low heat and whisk to combine.
7. Measure out 320 grams of butter and add to the saucepan. Add the juice and the zest and whisk continuously until thickened.
8. Strain through a sieve into a sterilised jar. Set aside to cool.
9. Place yoghurt into a large bowl. Stir the lemon curd through for a rippled effect. Place mixture in a container and freeze overnight.
10. Place in the fridge 20-30 minutes before you want to serve it to allow it to soften.

Serves –

- 28 students.