

Sugar free lemon curd

INGREDIENTS

- Juice of 4 lemons
- Zest of 2 lemons
- 3 whole eggs
- 1 egg yolk
- 100g erythritol (I use @nkdliving Erythritol)
- 100g coconut oil

METHOD

- Put a large glass bowl over a pan with boiling water but make sure the bottom of the bowl isn't touching the water
- To the bowl add the coconut oil, juice and zest
 - Whisk till melted
 - Add erythritol and mix well
- In a separate bowl whisk the eggs and egg yolk well
- Slowly add the eggs to the coconut oil mixture, whisking continuously
- Keep stirring for about 10 mins till it thickens and it's ready!
 - Keep in the fridge
- It will thicken quite a lot in the fridge so when you want to use it heat gently in the microwave for a few seconds and it will become lovely and luscious again 🍋