

Rhubarb Curd from Sean Wilson, *The Great Northern Cookbook* (Hodder, 2012)

Ingredients

450g rhubarb, washed, trimmed and cut into 2cm chinks

450g granulated sugar

125g butter cut into chinks

Juice and zest of 1 lemon

4 free-range egg yolks

Method

Heat the Rhubarb in a pan with 100g of the sugar and 4tbsp of the water for 10 minutes. Once the rhubarb turns soft, puree with a liquidiser.

Put the butter, remaining sugar, lemon juice and zest and rhubarb mixture into a double-boiler or a heatproof bowl over a pan of simmering water. Stir. As soon as the sugar has dissolved and the mixture has turned hot and glossy – but before it is too hot – you don't want it to boil - add the eggs by putting them through a sieve and whisking them into the hot mixture with a balloon whisk.

If the rhubarb mixture is too hot, the eggs will split. If this happens, take it off the heat and whisk vigorously until smooth again.

Keep stirring over a gentle heat for another 10 minutes until the mixture has turned thick and creamy.

Pour into 4-6 sterilised jars, seal and leave to cool. Use within 4 weeks and after opening, keep the jar in the fridge and use within 2 weeks of opening.

