

FOOD SECRETS WITH JANE & EDDIE

RECIPE CARD



LEMON CURD & RASPBERRY CANNOLI



INGREDIENTS

3 lemons, zest
5 lemons, juiced or 510mls lemon juice
8 eggs (6 egg yolks & 2 whole eggs)
200g caster sugar
20g cornflour
70g unsalted butter
12 mini or 6 large cannoli shells
1 punnet raspberries
Icing sugar, for dusting

Serves 6

METHOD

- Whisk together lemon zest and juice, egg yolks, whole eggs, caster sugar and cornflour until fully combined.
- Transfer the mixture to a saucepan over medium heat. Stir continuously, alternating with a rubber spatula to scrape the bottom and sides to prevent sticking.
- As the mixture heats, it will thicken rapidly. Have a tray ready to pour it into immediately.
- Taste a small amount to ensure the curd is fully cooked and free of a floury texture.
- Remove the saucepan from the heat. Fold in the butter until fully incorporated.
- Pour the curd through a strainer, removing lumps and remaining lemon zest.
- Transfer the curd into a tray and cover it with cling film, pressing it directly onto the surface to prevent a skin from forming. Refrigerate until completely cooled.
- Once chilled, spoon the lemon curd into the cannoli shells, filling them all the way.
- Garnish each cannoli with a raspberry on both ends and dust generously with icing sugar before serving.

Scan the QR code to watch Jane & Eddie prepare this delicious dish and to view other recipes in the series.



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