Courtesy of The Red Cross - Please Donate



Lemon Gurd

4 egg yolks ²/₃ cup caster sugar 60g butter 3 teaspoons finely grated lemon zest 100ml lemon juice

1. Place the egg yolks and sugar in a bowl and whisk until well combined..

2. Pour the mixture into a small saucepan. Add the butter, lemon zest and lemon juice. Use a wooden spoon to stir over a low-medium heat until the mixture bubbles – this may take about 5 minutes. Immediately remove from the heat and cool.

3. Pour into a sterilised jar and seal. Keep refrigerated.

Delicious on toast or with meringues and cream or lemon cake.

Makes 125ml.

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Your Written Property Appraisal will include:





Team Commitment Loyalty & Gift Card \$1,000 as a personal thank you from us. It's on the house!





Two Dedicated Salespersons Every Listing

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK. Here is a selection of recipes used during her career

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home. Until then, please enjoy & feel free to share this selected recipe Email: jas.sergeant@raywhite.com Phone:021 184 2626