

LEMON CREAM - (Mermelada de Limón)

INGREDIENTS

6 dl (2 1/2 cups, 1 pint) sugar
Juice of 6 lemons
4 large eggs, beaten
4 tablespoons butter, at room temperature
1 teaspoon water

PREPARATION

Combine sugar and lemon juice in top of double boiler (Baño María). Blend beaten eggs, butter and water with sugar and lemon juice. Place on top of stove. Cook over simmering water, stirring constantly, until sauce thickens. Remove from heat and pour into a crock or jar. Keep refrigerated.

Recipe provided by SpainGuides.com.

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