

## Avocado with Lemon Curd on Toast



### Ingredients:

3 tbsp of unsalted butter  
2-3 tbsp of sugar  
1 lemon  
2 eggs  
1 slice of toast  
1 ripe avocado

### Method:

1. Use a bain marie or a pot over boiling water in which to melt the butter and sugar.
2. Grate the lemon rind and juice the lemon.
3. Add the lemon juice and rind to the melted butter and sugar.
4. Lightly beat the eggs in a separate bowl.
5. Add one spoon of the butter mixture to the beaten eggs and stir.
6. Over a low heat, pour the eggs into the butter mixture.
7. Stir well until the sauce thickens.
8. The lemon curd is ready when it coats a slotted spoon.
9. Sweeten if necessary with additional sugar.
10. When the curd is cool, spread it on the toast.
11. Top with sliced avocado.

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