

# Keto Lemon Curd

Ratio 3:1

Net CHO 1.75/PRO 0.5/FAT 7/KCAL 52

Servings 10. 4 (45 grams per serving)



## Ingredients

Egg Replacer	4g
Lemon juice	30g
Lemon zest	40g
Monk fruit	.75g (may add more if too tart/ desiring something sweeter)
Coconut milk, full fat	400g *note: shopping list: it is 1 can

**Equipment needed:** gram scale, rubber spatula, microplane zester, small pot

1. In the small pot, mix lemon juice with egg replacer and let thicken slightly.
2. To the pot, add the remaining ingredients.
3. Put the pot on medium low heat and simmer for 15 minutes or until the mixture coats the back of a spoon.
4. Once thickened, pour the mixture in a container to chill in the fridge until needed.



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